



IMPACTING
BETTER FOOD™

Sous Vide Chicken

Formulated with ICL functional ingredients

Succulent chicken with reduced sodium



MEAT, POULTRY, SEAFOOD



Expert solutions for an exceptional consumer experience.

BRIFISOL® 960

Phosphate blend that enhances taste, texture, and yield

- Improves yields
- Optimize moisture retention during sous vide processing
- Excellent performance with extended hold times

SALONA® SEA SALT

Natural sea salt

- Allows for 25-50% sodium reduction

Sous Vide Chicken

Preparation instructions

Sous Vide: Sous vide chicken breast at 90-99% vacuum until desired temperature is reached.

Grill: Grill until chicken breast reaches 165°F.

Brine (Target 15% Extension)

Ingredients	TOTAL %
Water	90.00%
BRIFISOL® 960	3.00%
Salt	3.50%
SALONA® SEA SALT	3.50%
TOTAL	100.00%

Chicken Breast

Ingredients	TOTAL %
Chicken Breast	100.00%
TOTAL	100.00%

Nutrition Facts	
Serving size	4 oz. (112g)
Amount Per Serving	
Calories	140
% Daily Value*	
Total Fat 4g	5%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 2g	
Cholesterol 65mg	22%
Sodium 40mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 25g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 370mg	8%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	



MEAT, POULTRY, SEAFOOD

We can help you meet consumer demand for meat, poultry, and seafood products with our ingredient solutions for texture and taste.

The future of better food starts here.
Let's explore the possibilities, together.

Scan the QR code or visit iclfood.com/contact.

Follow us on [LinkedIn](#) 



! Allergens: None