



DIRECT TO KETTLE COOK

1. STAGE OF ADDITION

Add Eat Curious dehydrated product during the liquid phase of the cook (**for results best do not pre-hydrate product before adding to cook**), when the base is still low viscosity (water or stock-like).

Best practice:

- Add before starches, gums, or thickeners
- Ideal during early simmer or pre-boil phase
- This ensures optimal hydration, even dispersion, and consistent texture development.

2. LIQUID AVAILABILITY

Ensure sufficient free liquid is present in the kettle to allow full hydration.

Key considerations:

- Hydration ratio = 3 parts liquids : 1 part product
- Account for the product's full hydration uptake within the total formulation
- Avoid adding into reduced, thickened, or emulsified bases. Viscosity of liquid will effect hydration.
- Maintain adequate agitation during and immediately after addition

3. HYDRATION & COOKING BEHAVIOUR

Once added, the product will hydrate progressively during the cook cycle.

Performance notes:

- Hydration occurs naturally through standard thermal processing
- No additional soak or hold step required
- Compatible with typical kettle cook times and temperatures
- Thicken only after the product has fully hydrated to ensure optimal texture and yield

4. TEXTURE AND FUNCTIONAL PERFORMANCE

Mince Format

- Retains excellent particle definition
- Maintains structure through extended cooking and cooling
- Suitable for sauces, ragùs, chilli-style dishes, and hybrid applications

Result: A stable, consistent mince texture across hot-fill, chilled, and reheated formats.

Pieces Format

- Initially hydrates as defined pieces
- With prolonged cooking or extended hot holding, texture will soften gradually
- Can transition toward a pulled or shredded-style texture, if required

This behaviour can be leveraged intentionally for applications such as:

- Pulled-style sauces
- Stews and braises
- Shredded protein formats

5. KEY PROCESS ADVANTAGES FOR MANUFACTURERS

- No pre-hydration step required
- Reduced labour and handling
- Faster batch preparation
- Consistent hydration within standard cook parameters
- Easily integrated into existing kettle cook systems

SUMMARY: BEST PRACTICE

1. Add during low-viscosity liquid phase

2. Ensure sufficient free liquid for hydration

3. Add before starches or thickeners

4. Maintain agitation during hydration

5. Thicken only once full hydration is achieved

6. Select mince or pieces format based on desired final texture



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