



# MEAT MANUFACTURING METHOD

## Step 1. Hydration

### For Frozen Products:

For frozen manufacture, Eat Curious performs best when fully hydrated prior to freezing.

#### **Best practice:**

- Hydrate product to full yield using water or stock (**Hydration ratio = 3 parts liquids : 1 part product**)
- Allow full absorption before freezing. Drain excess water if required.
- Freeze hydrated product in blocks or manageable formats.

### For Chilled Products:

For fresh manufacture, Eat Curious dehydrated product is hydrated and then added directly into the ground meat:

- Hydrate product to full yield using water or stock (**Hydration ratio = 3 parts liquids : 1 part product**)
- Allow full absorption before using. Drain excess water if required.

**Hydration Tip:** To improve colour and ensure a more consistent blend with meat, Eat Curious can be coloured with paprika or beetroot extract during the hydration stage. However, this is not essential as Eat Curious is less noticeable once cooked.

## Step 2. Grinding & Blending

### For Frozen Products:

Once frozen, the hydrated Eat Curious product should be ground together with frozen whole cuts of meat using standard mincing equipment. Ideally complete this process twice, grinding to 3-4mm.

#### **Key advantages:**

- Even particle distribution
- Homogeneous blend with meat
- No visible segregation
- Consistent bite and mouthfeel

Grinding both components at the same frozen state ensures optimal integration and texture alignment.

### For Chilled Products:

Whole cuts of chilled meat should be minced first, following standard meat-processing protocols.

#### **Best practice:**

- Maintain chilled conditions throughout (near 0-2 °C)
- Avoid premature addition of water or plant protein at this stage

Once ground, add in hydrated Eat Curious product, and grind again to 3-4mm.

## Step 3. Forming and Further Processing

The blended hybrid mix can then be processed as normal::

- Patty forming
- Meatball rolling
- Sausage filling
- Portioning and freezing

No changes to forming equipment or downstream freezing processes are required. When processed correctly, the hybrid behaves comparably to conventional minced meat systems.

