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(54) Title: LOW SALT, LOW VISCOSITY, FUNCTIONAL BRINE

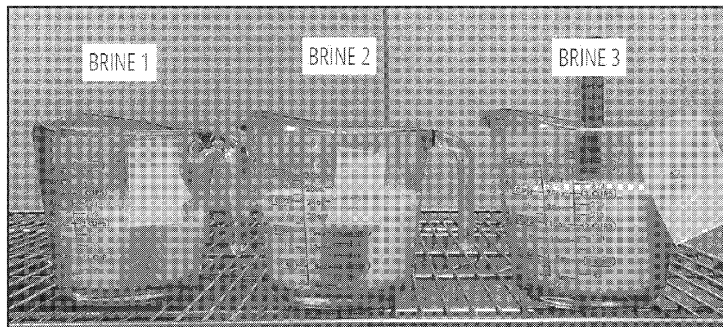


FIG. 1

(57) Abstract: A treatment solution for a food product may include water, salt, and ground substrate of the food product being treated. The water, salt, and ground substrate are emulsified together to define an emulsified treatment solution, and protein of the ground substrate is activated to bind water to the food product when is treated with the treatment solution. The treatment solution remains at a substantially constant viscosity after emulsification.

[Continued on next page]

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