One of the problems on the way of creating stable meat systems during the manufacturing of whole-muscle products is separation of water during heat treatment and storage caused by lack of protein amount in the system or poor functional properties. One of the priorities of the stabilization and improvement of functional and technological properties of the original raw meat is the use of multifunctional additives, e.g. multicomponent bride mixtures for extrusion containing phosphate portion and complexes of hydrocolloids, vegetable and animal proteins. Great nomenclature series of these mixtures is formed both different manufacturers and brands within a single manufacturer. All written above resulted in the need for thorough choice of the most effective mixtures based on their structure, functional and technological properties and their manifestation in a particular technological process.

It is determined that the use of ingredients of polysaccharide nature in the complex mixtures for injection allows to improve structural and mechanical properties of salty meat products, especially raw thawed. However, increase in the mass fraction of hydrocolloids consisting in brines forms characteristic defect on the line of cut of the products in the form of gel formation. Therefore, it is necessary to introduce additional structure components of protein nature to improve the level of injection of raw meat, to correct the structural and mechanical properties and regulation of nutritional value in the brine composition of multicomponent.

Brine recipes on the basis of complex bride mixtures of NESSE company with the introduction of the protein component were developed. During the research level of injection, the extent of brine absorption, changes in weight of the product at all stages of the process, the organoleptic properties of the final product, depending on the type of protein component of bride mixtures were analyzed. The resulting data allowed to make recommendations on the use of proteins of animal or vegetable origin in brines for the injection during the production of whole-muscle pork products.

**Keywords:** pickles, injection, proteins, polysaccharides, mixtures, pork, functional properties.