Marination is a methodology aiming to improve meat proteins functional properties of certain meat products. The objective of this study was to evaluate the functional properties of broiler PSE meat by comparing the shear force (SF), water holding capacity (WHC) and (CL) cooking loss. Samples were classified as PSE meat according to methodologies developed in this lab by measuring pH (pH≤5.8) and L* (L*≥53.0) values and marination was processed using vacuum tumbler which absorbed app. 20% brine. The hydrocolloids were added in the preparation of brine at the following concentrations: carragenaan (0.075%) and pectin (0.075%). Student’s t-distribution (p≤0.05) was applied for mean comparison. The average results of WHC, CL and SL for the marinated with hydrocolloids (MAH) were respectively: 72.5%, 28.03% and 14.73N, while for the marinated without hydrocolloids (MWH), the results were: 61.06%, 29.29%, 12.37N respectively. Results showed that WHC and CL were significantly different. It can be concluded the addition of hydrocolloids as in MAH improved in 11.4% the WHC and reduced in 1.3% the CL when compared to the MWH therefore the hydrocolloids improved the functional properties of PSE meat enhancing its functional qualities and yielding.