

PRODUCT DEVELOPMENT AND APPLICATION ADVICE

TUMBLING & CUTTER AGENT: DRIP FREE AP

A tumbling or cutter agent with its main function to stabilize and increase the water binding capacity, especially designed for the production of:

- Smoked and cured meat products
- Cooked sausages and cooked-smoked sausages
- Industrial types of patés
- Restructured or whole piece schnitzels, poultry breasts, ...

A. Functional properties & advantages of the product

- Increases protein content of recipe - 90% plus
- Good gelling properties
- Excellent waterbinding capacity
- Soy negative blend
- Phosphate free
- MSG free
- Provides dense and firm structure in sausages
- Improving texture in sausages
- Avoid water separation
- Avoid syneresis during slicing and vacuum packing
- Eliminates brine losses during tumbling
- Lower cooking and smoking losses
- Suitable for pasteurization and sterilization
- Reduces the moisture/protein ratio
- Favorable labeling
- Yield increasing

Fingerprint

Proteins	Phosphates	Starches
yes	no	no

Possible allergens: pork, sulphite

B. Procedure and usage

Can be used extra on the recipe from 1 to 4 % on final product