



Member of the SFINC-group



PRODUCT DEVELOPMENT AND APPLICATION ADVICE

TUMBLING & CUTTER AGENT: DRIP FREE FLAVOUR

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
- Industrial style hams
- Restructured or whole piece schnitzels, poultry breasts, ...

This high protein pork broth is produced under rigid veterinarian inspection. The broth is spray-dried into powder form obtaining a completely soluble and easily dispersible product.

A. Functional properties & advantages of the product

- Economical protein adding agent - 90% plus
- Hot gelling !
- Creates strong gels
- Boosts meat flavour
- Excellent waterbinding capacity
- Nice meat taste
- Animal protein based
- MSG and salt free
- Soy negative blend
- Phosphate free
- Starch negative blend
- Extra good solubility in water
- Provides denser and very firm structure in hams
- Improving structure, and taste of sausages
- Avoid water separation
- Avoid drip loss in the packaging
- Lower cooking, smoking, frying losses
- Yield increasing
- Very favorable labeling
- Low in fat
- Reduces moisture/protein ratio

Fingerprint

Proteins	Phosphates	Starches
yes	no	no

Possible allergens: pork

B. Procedure and usage

Can be used extra on the recipe from 0,5 to 4 % on final product.

APPLICATIONS: dry blends, soups, sauces, gravies, marinades, hot dogs, entrée and side dishes, hams, injected products, pepperoni, snacks, base for reaction flavours.