

PRODUCT DEVELOPMENT AND APPLICATION ADVICE

## TUMBLING & CUTTER AGENT: DRIP FREE GEL

A tumbling or cutter agent purely based on selected gums for the production of:

- Cured meat products and industrial style hams
- Sterilized cooked sausages
- Industrial types of patés

A blend of selected carrageenan types, gives after cooking stable gel system. Reduced syneresis!

### A. Functional properties & advantages of the product

- Creates very strong gels low in syneresis
- Hot gelling!
- Excellent waterbinding capacity
- No protein
- Phosphate free
- MSG free
- Increased sliceability
- Provides denser and very firm structure in hams
- Improving structure, taste of sausages
- Avoid water separation and jelly separation
- Avoid drip loss in the packaging
- Lower cooking, smoking, frying losses
- Yield increasing

Fingerprint

Proteins	Phosphates	Starches
no	no	no

*Possible allergens:none*

### B. Procedure and usage

Can be used extra on the recipe from 0,25 to 1 % on final product.