

PRODUCT DEVELOPMENT AND APPLICATION ADVICE

## TUMBLING & CUTTER AGENT: DRIP FREE MILK

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, ...

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

- Good gelling properties
- High emulsifying properties
- Excellent waterbinding capacity
- Good solubility
- Milk protein based - 90% plus
- Creamy milk taste
- Soy negative blend
- Starch negative
- Provides denser and firm structure in hams
- Improving structure, taste of sausages
- Avoid water separation
- Favorable colour and taste after cooking
- Avoid drip loss in the packaging
- Lower cooking, smoking, frying losses
- Reduced moisture/protein ratio
- Suitable for pasteurization and sterilization
- Yield increasing

Fingerprint

Proteins	Phosphates	Starches
yes	no	no

*Possible allergens: milk, lactose*

### B. Procedure and usage

Can be used extra on the recipe from 0,5 to 3 % on final product.  
In hams typical usage 3 kg/100l brine.