

PRODUCT DEVELOPMENT AND APPLICATION ADVICE

TUMBLING & CUTTER AGENT: DRIP FREE WHITE

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

- Hot gelling!
- Creates strong gels (65 - 70 °C), cooling important
- Early gelling
- Excellent waterbinding capacity
- Negative in proteins
- MSG and salt free
- Phosphate free
- Starch positive blend
- Thermal treated starch in combination with gums
- Creates suspensions does not dissolve, sedimentation is possible after a while.
- Increased sliceability
- Provides denser and very firm structure in hams
- Improving structure of sausages
- Avoid water separation and jelly separation
- Avoid drip loss in the packaging
- Lower cooking, smoking, frying losses
- Suitable for pasteurization and sterilization
- Yield increasing

Fingerprint

Proteins	Phosphates	Starches
no	no	yes

Possible allergens: none

B. Procedure and usage

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