

PRODUCT DEVELOPMENT AND APPLICATION ADVICE

USING FUNCTIONAL FOOD FIBERS IN FRESH MINCED MEAT

RECIPE

100,0	kg	Pork, beef or poultry meat (0-4°C or slightly frozen)
12,0	l	water (0-2°C)

Additive formulation

50,0	g/kg	REPLAM COMPLETE DB (PELLICULA)
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PROCEDURE

1. Mince the meat through a 8 mm plate
2. Blend the meat, **REPLAM COMPLETE DB** and the water
3. Mince the meat through a 3 mm plate
4. Fill or form in portions or sausages

USING FUNCTIONAL FOOD FIBERS IN FRESH MINCED MEAT FOR FRYING APPLICATIONS

RECIPE

100,0	kg	Pork, beef or poultry meat (0-4°C or slightly frozen)
15,0	l	water (0-2°C)

Additive formulation

65,0	g/kg	REPLAM FRY MIX (PELLICULA)
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PROCEDURE

1. Mince the meat through a 8 mm plate
2. Blend the meat, **REPLAM FRY MIX** and the water
3. Mince the meat through a 3 mm plate
4. Fill or form in portions or sausages

TECHNICAL ADVANTAGES OF USE

- Better texture, bite and mouth feel
- Less cooking or frying loss
- Increased juiciness
- Less loss of liquid in fillings
- Increased shelf-life
- Increased colour stability
- Extended freeze / thaw / fermenting quality
- Increased yield
- Allergens free
- Dust free application in factory
- Soluble fiber contributes to reducing blood cholesterol & balancing blood sugar levels while providing positive effects on the digestive system overall.



SUPPLIER : PELLICULA
DATE : 05/02/06