

Cebatex

Product range for meat or fat reduction

CEBATEX blends are used to produce meat, fat and vegetable oil gels for meat or fat substitution in meat products. These blends are combination of alginate, proteins, fibers, calcium sulfate and phosphate to give thermal resistance and emulsion stability to the gels. Gels are suitable for many kinds of meat products for example burgers, frankfurters, mortadella, salami etc. And the use of restructured vegetable oil gel is an excellent way to make healthier products by replacing pork back fat in the recipe.

BENEFITS TO THE PROCESS AND FINAL PRODUCT	
HIGH QUALITY	Product is made of premium raw materials
WATER HOLDING	Improved yield, reduced syneresis, good and strong heat-resistant structure
COST-EFFICIENCY	Reduced slicing loss with optimal dosage
TASTE & MOUTHFEEL	Neutral taste and firm texture

You can easily choose right blend for your product.

Cebatex range for meat products:

- ❖ **Cebatex AM**
Blend of alginate, meat protein, phosphate and calcium sulfate.
Dosage 2.5 – 4.0 %.
- ❖ **Cebatex AS**
Blend of alginate, soy protein, phosphate and calcium sulfate.
Dosage 2.5 – 4.0 %.
- ❖ **Cebatex ALGI**
Blend of alginate, phosphate and calcium sulfate.
Dosage 2.5 – 4.0 %.
- ❖ **Cebatex AC**
Blend of alginate, phosphate, fiber and calcium sulfate.
Dosage 2.5 – 4.0 %.

Disclaimer

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