

Versatile product range for better structure in meat products

We offer range of blends for better structure and water binding in meat products. With optimal binding properties you can increase the yield and get good structure in meat products. At the same time you can ensure the cost efficiency with reduced slicing loss. Juiciness and enhanced mouthfeel increases consumer acceptance.

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 structure
COST-EFFICIENCY	Reduced slicing loss with optimal dosage Better brine stability
TASTE & MOUTHFEEL	Neutral taste and firm texture
LABELING	No GMO, no allergens

You can easily choose right blend for your product.

Cebagel range for meat products:

Cebagel CX:

Blend of carrageenan and xanthan gum. Excellent structure for meat products.

Dosage 4 - 8 g/kg

Cebagel LBC:

Blend of carrageenan and locust bean gum. Excellent structure for meat products.

Dosage 5 – 10 g/kg

Cebagel LBCX:

Blend of carrageenan, locust bean gum and xanthan gum. Strong and durable structure for meat products. Dosage 5 - 10 g/kg

Disclaimer

The information contained in this bulletin is, to the best of our knowledge, true and accurate. Any recommendations or suggestions are made without warranty or guarantee since the conditions of use are beyond our control. It is the user's responsibility to make sure that the use of our products is in accordance with existing legislation.

