

Ceboline

Binding Blends

In Ceboline product line you find solutions for different kind of binding needs in vegetarian products. They are easy to use with vegetables or different kind of texturized vegetarian proteins and can create wanted firmness, bite and juiciness to the final product.

Ceboline binding blends can be used to produce meat analogs or traditional vegetable products. They are suitable for most of production processes and raw materials.



BENEFITS TO THE PROCESS AND END PRODUCT

HIGH QUALITY	No unwanted tastes and good microbiological quality
EASY USE	Just add the binding blend to your recipe. No extra steps in production.
GOOD TEXTURE	You can create meat like structures or juicy vegetarian products.
VEGAN	There are also available products to vegan diet
FREE FROM	Products can be made without allergens, animal products or E-numbers.

Product range

- ❖ **Ceboline Vegetarian Binder** Functional blend which gives excellent bite and texture to vegetarian products and meat analogs. It is E-number free. It contains fibers and egg white.
- ❖ **Ceboline Vegan Binder** Functional blend developed specially to produce vegan hamburgers, nuggets, schnitzels, etc. This blend does not contain ingredients of animal origin.
- ❖ **Ceboline Pure** A gluten-free functional blend developed specially to produce vegetable patties. It is allergen free and does not contain ingredients of animal origin.

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