

Cebabind M

Binding blends for minced meat

CEBABIND M is a product range developed for fat and water binding and improving the texture of minced meat products. Pleasant mouthfeel, firm texture and cost-efficiency are key features in products like meatloaf, burgers or meatballs.

CEBABIND M blends consists mainly of pea fiber, soy protein, potato flour, breadcrumbs and potato flakes. Product range includes five blends, which are developed for different meat contents and specific products for meatloaf and chicken. Salt is included in all blends and the salt content of the end product is under 1,2 % before frying.

BENEFITS TO THE PROCESS AND END PRODUCT	
GOOD TEXTURE	Regardless the meat content, the texture and mouthfeel will be pleasant.
EXCELLENT BINDING	Fat and water are effectively bound.
COST-EFFICIENCY	Improved yield and optimized raw material usage.
HIGH QUALITY	Blends are made of the best ingredients.
CONSUMER ACCEPTANCE	Attractive appearance and firm mouthfeel are highly appreciated among consumers.

PRODUCT RANGE

- **M4060** Great binding blend for minced meat product with a lower meat content like 40-60% Dosage suggestion is 20%.
- **M5070** Blend for products with a meat content of 50-70%. Dosage suggestion is 15%
- **M6080** Great texture for burgers with a higher meat content 60-80%. Dosage suggestion is 10%.
- **MEAT LOAF M60** Developed especially for meatloaf with a meat content of 60% or more. Dosage 15%.
- **CHICKEN C60** Suitable especially for chicken products in which the meat content of the end product is around 60%. Suggested dosage is 15%.

Disclaimer

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