

Cebabind S

Binding blends for sausages

CEBABIND S product range is developed for improved fat and water binding in emulsified and coarse/raw sausages. All blends are suitable for meat and soy protein replacement with better heat stability and texture after heating. Especially CEBABIND S30 and S40 will enhance the mouthfeel and give you a firm bite when sausage is eaten.

BENEFITS TO THE PROCESS AND END PRODUCT

ENHANCED MOUTHFEEL
IMPROVED FINISHED PRODUCT YIELD
COST CONTROL
REDUCED SYNERESIS
ENHANCED CONSUMER ACCEPTANCE
OPTIMISED RAW MATERIAL USAGE

Product range

- ❖ CEBABIND S10 Meat protein, fibers
- ❖ CEBABIND S20 Meat protein, soy protein, fibers
- ❖ CEBABIND S30 Fibers, transglutaminase
- ❖ CEBABIND S40 Meat protein, fibers, transglutaminase

Applications:

- ❖ Binding blend for emulsified sausages
- ❖ Binding blend for coarse/raw sausages
- ❖ Replacement of soy protein
- ❖ Replacement of meat protein

Disclaimer

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