

CENTAPHOS range products are highly functional sodium and potassium polyphosphate blends for meat and poultry applications. Centaphos blends are used to improve texture, succulence, flavour and colour properties of meat products.

Blends are suitable for injection and tumbling. Brine preparation is easy, because blends have good solubility and short dissolution time.

Product range

❖ CENTAPHOS 7	E450, E451	pH 7.0	
❖ CENTAPHOS COLOR 80	E450, E451	pH 8.0	
❖ CENTAPHOS 88	E450, E451	pH 8.8	
❖ CENTAPHOS 93	E450, E451	pH 9.3	
❖ CENTAPHOS LS87	E450	pH 8.7	Low sodium
❖ CENTAPHOS LS90	E450, E451	pH 9.0	Low sodium

Key benefits

- ❖ increased water holding capacity
- ❖ reduced cooking loss and improved yield
- ❖ reduced syneresis
- ❖ enhanced succulence and taste
- ❖ improved appearance
- ❖ better sliceability
- ❖ colour development assistance and colour protection
- ❖ optimization of processing times

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.

