

PHOSTABIL range products are sodium and potassium polyphosphate blends for meat and poultry applications. Phostabil blends increases water holding capacity, improves emulsification and texture in various meat and poultry products. Blends are designed for dry addition.

Product range:

❖ Phostabil 6	E450	pH 6.0	
❖ Phostabil 73	E450	pH 7.3	
❖ Phostabil 88	E450, E451	pH 8.8	
❖ Phostabil LS88	E450	pH 8.8	Low salt

Key benefits:

- ❖ increased water holding capacity
- ❖ improved emulsification
- ❖ reduced cooking loss and improved yield
- ❖ reduced syneresis
- ❖ enhanced succulence and taste
- ❖ improved appearance and optimal color formation
- ❖ better sliceability
- ❖ colour development assistance and colour protection

Applications:

- ❖ Emulsified sausages
- ❖ Coarse/raw sausages
- ❖ Minced meat products
- ❖ Pizza ham

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.

