



ZI Bir ElKassaa - Elskén
 BP 937
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 Tunisie
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PROCESSING MEAT

APPLICATIONS	MAIN FUNCTION OF CARRAGEENAN OR AGAR	LEVEL	QUALITY IMPROVED BY CARRAGEENAN OR AGAR	REFERENCE PRODUCT	REFERENCE APPLICATION DATA CHEET
Processing Meat, Fish and Poultry	Binding Of Juice/Brine, Syneresis Control, Gelling and Texturing		Improving Yield, Consistency		
COOKED HAM AND POULTRY SHOULDER. INJECTION.	Water Binding, Syneresis control, Texture control	0,2 - 1%	water binding, contrôl texture	EUCOGEL MT3.30M EUCOGEL MT2.55	14001
COOKED HAM AND POULTRY SHOULDER. TUMBLING..	Water Binding, Syneresis control, Texture control	0,2 - 1%	water binding, contrôl texture	EUCOGEL MT 4.60	14002
HAMBURGER	Fat Reduction, Water Binding, Freeze-Thaw stability	0,2 - 0,6%	water binding, contrôl texture	EUCOGEL MT3.30M EUCOGEL MT2.55 EUCOGEL MT 3.56	14003
BACON COOKED	Water Binding, Gelling	0.7% - 1%	water binding, contrôl texture	EUCOGEL MT 5.60	14004
CHICKEN SAUSAGE	Water binding, Improved sliceability, Fat replacement	0,3 - 0,6%	Texture Control, weight gain	EUCOGEL MT 4.60	14005
CHICKEN STEAK	Water Binding, Fat replacement, Texture control	0,4 - 0,6%	Texture control	NATAGEL MT 3.30	14006
FRESH MARINATED PROCESS	Yield improvement, Lower dripp loss, cooking loss	0,06 - 0,25%	Improving Yield, Consistency	EUCOGEL I	14007
CHICKEN BURGER	Water Binding, Fat replacement	0,3 - 0,6%	Texture control, Syneresis control	EUCOGEL MT 3.30M	14008
SALAMI	Water Binding, Fat replacement	0,8 - 1,2%	Texture control, Syneresis control	EUCOGEL MT2.55	14009