



CEAMSA

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Application	Main Function of Carrageenan	Use Level %	Additional Advantages	Suitable CEAMSA Products	Application guideline N°
Meat, Poultry and fish products	<ul style="list-style-type: none"> Binding of juice/brine Syneresis control. Gelling and texturizing. 		<ul style="list-style-type: none"> Improving weight gain/yield Improving consistency and sliceability Reducing Purge and slicing loss. 		
Cooked ham and pork shoulder. Injection .	Water binding Syneresis control Texture control	0,4 - 0,7	High yield Improved sliceability	Ceamgel 1870	1001
Cooked ham and pork shoulder. Tumbling.	Water binding Syneresis control Texture control	0,5 - 0,8	High yield. Improved Sliceability	Ceamgel 1860	1002
Injected cooked meat with bone (not tumbled)	"Dual function" Improved overall yield	1,3 - 1,6	Syneresis control Sliceability Freeze-thaw stability	Ceamgel 1314	1029
Cooked meat product general use	"Multipurpose" Natural meat texture	1,5 - 1,7	Improving weight gain / yield Improving consistency and sliceability Reducing Purge and slicing loss.	Ceamgel M 9393	1030
Hamburger/beef patties.	Fat reduction Water binding Freeze-thaw stability	0,06 - 0,1	High yield.	Ceamgel 1313	
Bacon, cooked	Water binding Gelling	0,4 - 0,8	Syneresis control High yield	Ceamgel 1811	1013
Pork sausage, Low fat	Water binding/Fat replacement Texture control	0,5 - 0,8	High yield. Moisture retention	Ceamgel 1850	1006
Pork tongue in Jelly	Water binding Texture control	0,5 - 0,8	Improved yield	Ceamgel 1698	1014
Low fat pork liver pate´	Water binding Fat replacement	0,5 - 1,0	Texture control Spreadability	Ceamvis 3383	1016
Comed beef	Water and fat binding	0,4 - 0,6	Texture control Weight gain	Ceamgel 1850	1015
Chicken rolls, Breast Tumbling	Water binding Improved sliceability	0,5 - 0,7	Weight gain Syneresis control	Ceamgel 1860	1005
Chicken rolls, thigh meat Tumbling	Water binding Improved sliceability	0,3 - 0,5	Weight gain Syneresis control	Ceamgel 1860	1004
Chicken cooked Injection	Water binding Improved sliceability	0,3 - 0,5	Weight gain Syneresis control	Ceamgel 1845	1003
Chicken/hen luncheon meat	Water binding	0,4 - 0,7	Weight gain Syneresis control	Ceamgel 1850	1012
Chicken sausages	Water binding/Fat replacement Improved eating quality	0,3 - 0,6	Texture control Improved yield	Ceamgel 1811	1007
Chicken liver pate´	Fat replacement Texture control	0,5 - 0,7	Spreadability	Ceamvis 3383	1025
Chicken burgers	Water binding Fat replacement	0,3 - 0,6	Texture control Syneresis control	Ceamgel 1850	1009
Chicken steaks	Water binding Fat replacement	0,4 - 0,6	Texture control	Ceamgel 1850	1010
Cooked lamb products	Water binding Texture control	0,3 - 0,8	Weight gain Syneresis control	Ceamgel 1870	1017
Fresh/Marinated Meat	Yield improvement Lower drip loss and cooking loss	0,04 - 0,3	Improved eating quality	Ceamgel 1313	1028
Fish pate´	Water binding Improved spreadability	0,5 - 0,8	Texture / Syneresis control	Ceamvis 3383	1019
Fish sausages	Water binding Improved mouthfeel	0,4 - 0,7	Texture / Syneresis control	Ceamgel 1830	1018
Surimi	Improve procesability Improve texture Higher yield	0,3 - 0,5	Freeze thaw stability Improve shelf life	Ceamvis 3383	1031
Surimi, frozen	Water binding Texture control	0,4 - 0,7	Improved yield	Ceamgel 1830	1020
Fish roe	Moisture control Yield increase	0,2 - 1,0	Improved appearance	Ceamvis 3383	1021
Fish Block Production	Water binding Increased viscosity	0,35 - 0,45	Heat stability High yield	Ceamgel 1313	

