

CEAMGEL®

*Carrageenan
+ Citrus fibre*



–Meat and Savoury–

BOOSTER CARRAGEENAN

CEAMGEL® for all meat
applications

CEAMSA presents a unique range of products combination of the best selection of our carrageenans boosted with our exclusive citrus fibre.

All type of meat applications are suitable for its use.



Carrageenan

Ceamgel 1770

Ceamgel 1757

Ceamgel 1755

Ceamgel 1323

Ceamgel 1333



CEAMSA

The power of texture.

BENEFITS

- Excellent texturizing.
- Control of syneresis.
- Wide application possibilities.
- Improved shelf life.
- Natural appearance.



BASIC RECIPE FRESH PORK SHOULDER 42%

INGREDIENTS %

Ceamgel 1324	0.44
Pork shoulder, deboned	70.42
Water	26.42
STPP	0.35
Salt	1.80
Sodium nitrite	0.02
Antioxidants	0.05
Dextrose	0.50



BASIC RECIPE MIXED HAM 200%

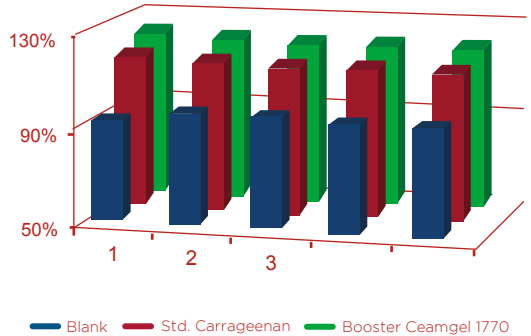
INGREDIENTS %

Ceamgel 1755	1.00
Meat 12 mm	33.33
Water	61.48
Phosphate blend	0.50
Salt	1.80
Sodium nitrite	0.02
Antioxidants	0.05
Dextrose	1.00
Colour	0.02
Flavour	0.80



ROAST BEEF 74%

End yield of five pieces of beef round, after a process of injection, 12-hour stabilization and cooking.



The standardization of *Ceamsa carrageenan* with the best quality citrus fibre provides exclusive characteristics of stability and texture.

PORK SHOULDER 42%

Fully-cooked picnics injected with Ceamgel 1770 show natural look and balanced sensory profile.



CEAMSA - Application Guidelines

AGL n° 1053 Pork Ham, 80%

AGL n° 1058 Mixed Ham, 200%

AGL n° 1072 Injected Chicken, 25%