




CEAMFIBRE®
Citrus fibre



–Meat and Savoury–

CEAMFIBRE®

**for meat
products**

CEAMFIBRE is the unique citrus fibre from Ceamsa. An all-natural ingredient with ability to bind water, texturize the meat products and emulsify.



Citrus fibre

Ceamfibre 7000

Ceamfibre 7000 SF

Ceamfibre 7020

Ceamfibre 7020 SF



CEAMSA

BENEFITS

- ⦿ Rich in dietary fibre.
- ⦿ No E-number.
- ⦿ Gluten-free.
- ⦿ Reduces purge.
- ⦿ Firmer bite.
- ⦿ Heat stable.
- ⦿ Water and oil absorbent.
- ⦿ Cost-effective fat/meat replacer.



MIXED PRODUCTS

- SOY REPLACEMENT
- HIGHER FIRMNESS
- REDUCED SYNERESIS



BASIC RECIPE PHOSPHATE-FREE HAM BRINE

- GOOD MUSCLE UNION
- SYNERESIS CONTROL
- BALANCED TEXTURE

INGREDIENTS

| | % |
|------------------------|------|
| Ceamfibre 7020 SF..... | 1.0 |
| Water | 85.0 |
| Dextrose | 0.65 |
| Nitrite | 0.15 |
| Salt | 13.0 |
| Natural colour | 0.2 |

PATTIES

- THICKER DOUGH
- LESS FREEZE-THAW LOSS
- JUICIER PRODUCT



BASIC RECIPE HOT DOG

- FIRMNESS
- HEAT STABILITY
- FIBROUS BITE

INGREDIENTS

| | % |
|-----------------------|-------|
| Ceamfibre 7000 | 1.0 |
| MDM chicken | 58 |
| Chicken skin | 24 |
| Water (iced) | 10.46 |
| Salt | 1.50 |
| Nitrite | 0.02 |
| Modified starch | 2.00 |
| Seasoning | 1.50 |
| Dextrose | 1.22 |
| TSPP | 0.30 |

MARINADES

- INCREASED PICK-UP
- LOWER FRYING LOSS
- JUICINESS



KEBAB

- BETTER SHAPING
- LESS FREEZE-THAW LOSS
- JUICIER PRODUCT



CANNED MEATS

- BETTER STRUCTURE
- KEEPS TEXTURE
- WATER HOLDING



CEAMSA - Application Guidelines

AGL n° 1043 Corned Beef

AGL n° 1069 Beef Burger

AGL n° 1059 Kebab

AGL n° 1071 Phosphate-free Ham 15%