



### **BENEFITS**



- Adjusted gelling speed, viscosity and gel strength, according to needs.
- Thickening and cold texturizer.
- Heat stable gels.
- Film forming (casings and spheres).
- Restructuring and emulsifying

#### VEGETABLE CASING

Coextrusion of cured, fresh and cooked sausages.



#### **HOT DOGS**

- "KNACK"



# **BASIC RECIPE**

**FAT ANALOGUE** (FAT EXTENSION)

Emulsion of vegetable fat for fat

- HEAT STABLE
- ELASTICITY

imitation

- SUITABLE FOR VEGANS

#### **INGREDIENTS**

Ceamtex 1660/ 90-738/ 16701	ı
Water (iced) 32	2
Vegetable oil	วิ

## **BASIC RECIPE** RESTRUCTURED MEAT CARPACCIO

- GLUING PIECES OF MEAT
- SALT TOLERANT
- FREEZE-THAW STABLE

INGREDIENTS	%
Ceamtex 90-738	3.0
Meat pieces	71.0
Water	. 23.0
Salt (if desired)	2.0
Phosphate (if desired)	0.5
Black pepper	0.5

## SPHERES, ONION RINGS, OLIVE FILLINGS

Controlled gelling methods adapted to the application.





## **MEAT EXTENSIONS**

Creation of solid meat blocks of mdm, extended with water, to be minced, frozen or chilled.



## **NUGGETS/BURGERS**

- THICKENING AND WATER BINDING IN COLD
- JUICIER MOUTHFEEL
- FORM STABILITY



**CEAMSA - Application Guidelines** 

AGL nº 1041 Chicken Nuggets with Ceamtex

AGL nº 1046 Vegetal or Animal Fat Extension/ Analogues

AGL nº 1048 MDM Extension

AGL nº 1057 Heat Stable Hot Dog

AGL nº 1061 Restructured Fish Steaks

AGL nº 1068 Restructured Carpaccio

AGL nº 1070 Restructured onion rings

AGL nº 3032 Ketchup and Mustard Spheres