

CEAMGEL®
Carrageenan

CEAMFIBRE®
Citrus fibre



–Meat and Savoury–

COOKED PRODUCTS

CEAMGEL®
for injected and
tumbled products

CEAMGEL is a wide range of selected carrageenan products for cooked meat applications.

Yield increase, syneresis control and improved texture are amongst their advantages.



Carrageenan

Ceamgel 1725

Ceamgel 1747

Ceamgel 1746

Ceamgel 3387

Ceamgel 9595



CEAMSA

BENEFITS

- ⦿ Water binding.
- ⦿ Control of syneresis.
- ⦿ Excellent sliceability.
- ⦿ Different textures.
- ⦿ Improved shelf life.
- ⦿ Increased yield.
- ⦿ Higher profits.



BACON 40%

Ceamgel 1746 combines strength and elasticity, and Ceamfibre 7000SF improves the yields and cohesion

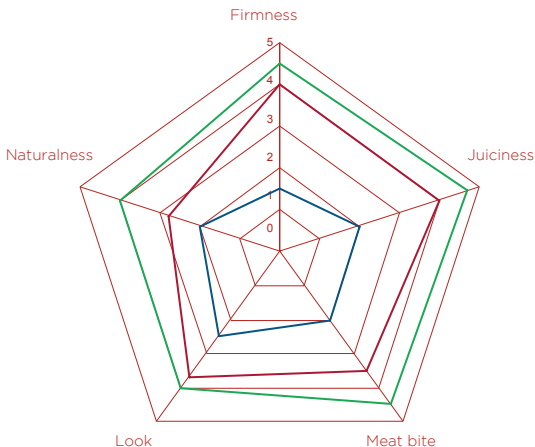


BASIC RECIPE SLICE COOKED HAM 42%

INGREDIENTS	%
Ceamgel 1747	0.60
Ham muscles	70.00
Water	26.40
STPP	0.50
Salt	1.80
Sodium nitrite.....	0.02
Antioxidants	0.05
Dextrose	0.50
Flavour	0.10
Natural colour	0.03

SENSORY PROFILE COOKED HAM 42% INJECTION

- Blank
- Ceamgel 1710
- Ceamgel 1747



BASIC RECIPE TUMBLED TURKEY 55%

INGREDIENTS	%
Ceamgel 3387	0.50
Turkey breast	64.52
Water	30.84
STPP	0.50
Salt	1.80
Sodium nitrite	0.02
Dextrose	1.00
Colour	0.02
Flavour	0.80

CEAMSA - Application Guidelines

- AGL n° 1013 Cooked bacon 40%
- AGL n° 1053 Pork loin 80-100%
- AGL n° 1054 Pork ham 60%
- AGL n° 1058 Mixed ham 200%
- AGL n° 1075 Turkey breast 60%