

**CEAMGEL®**  
*Carrageenan*

**CEAMFIBRE®**  
*Citrus fibre*



–Meat and Savoury–

# FRESH INJECTION

**CEAMGEL® & CEAMFIBRE®**  
for fresh meat  
products

**CEAMSA'S** speciality solutions for uncooked, processed meat improve yields and economy. Carrageenan and citrus fibre, alone or in combination, define our range of full functionality.



**Carrageenan**

Ceamgel 1313  
Ceamgel 1314  
Ceamgel 90-867  
Ceamgel MB 91-365  
Ceamgel MB 91-401



**Citrus fibre**

Ceamfibre 7000 SF  
Ceamfibre 7020 SF



**CEAMSA**

The power of texture.

## BENEFITS



- Refined or semirrefined carrageenan products.
- Cold performing.
- Valid for injection or marinades.
- Stability and drip loss control.
- Solutions for soft and hard water.
- Phosphate-free friendly.
- Clean label recipes with Ceamfibre®.



### BASIC RECIPE CHICKEN INJECTION BRINE

#### INGREDIENTS %

Ceamgel 1313*	0.3
Water	95.7
Salt	2.0
STPP (if desired)	2.0

\*Ceamgel 1313 must be dissolved as first ingredient in brine, followed by other ingredients, and finally salt.

\*For hard waters (>50 ppm Ca<sup>2+</sup>), 1313 HF version is needed.



### BASIC RECIPE CLEAN LABEL CHICKEN BRINE

Ceamfibre provides water binding capacity and gives firmness and bite.

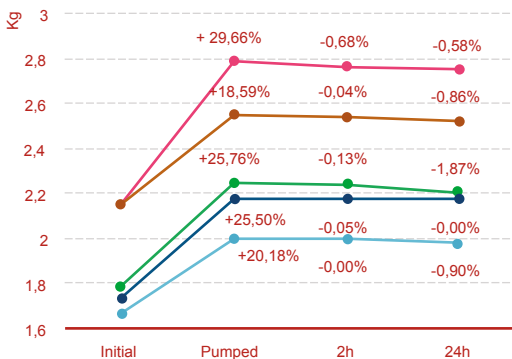
#### INGREDIENTS %

Ceamfibre 7020 SF	1
Water	97.0
Salt	2.0
STPP	-



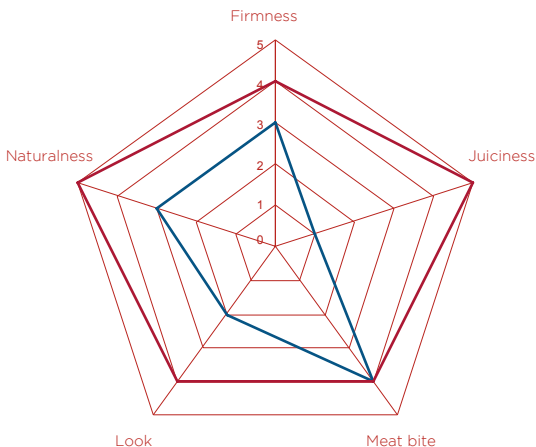
## FRESH LOIN INJECTION

Evolution of weight during 24h of five pieces of loin, injected 20%, with Ceamgel MB 91-418



### CHICKEN 20% INJECTED SENSORY PROFILE

— Reference  
— Ceamgel 90-867



CEAMSA - Application Guidelines

AGL n° 1003 Injected Chicken Breasts 10%

AGL n° 1045 Marinated Fresh Meat

AGL n° 1072 Injected Chicken 25%