

EXCLUSIVE  
FROM  
CEAMSA

**CEAMGEL<sup>®</sup>**  
*Carrageenan*



–Meat and Savoury–

## KAPPA 4

A unique carrageenan  
for meat applications

"KAPPA 4" is the new carrageenan extract developed by Ceamsa. By intense selection of our processing method, it has been designed to fulfill the needs of meat products: cohesiveness, respect for the original meat matrix, yield increase and juiciness.



### Carrageenan

Ceamgel 1401  
Ceamgel 1402  
Ceamgel 1403  
Ceamgel 1410  
Ceamgel 1413

## BENEFITS

- Cohesiveness.
- Yield.
- Stability.
- Preserves the meat structure.
- No plasticity.
- Natural mouthfeel.

**"KAPPA 4" CARRAGEENAN EXTRACT IS SUITABLE FOR ALL COOKED MEAT PRODUCTS, AND AVAILABLE IN REFINED AND SEMI-REFINED VERSIONS.**



## BASIC RECIPE PORK LOIN 100%

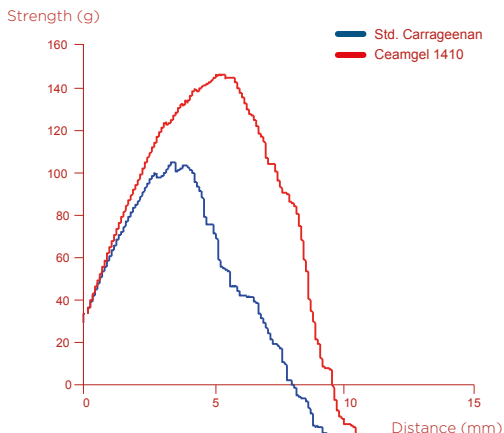
INGREDIENTS	%
Whole pork loin .....	50.00
Water .....	45.92
<b>Ceangel 1401</b> .....	0.50
Salt .....	1.53
STPP .....	0.50
Sodium nitrite .....	0.02
Native potato starch .....	0.50
Soy concentrate .....	0.50
Collagen .....	0.15
Sodium erythorbate .....	0.04
Sodium citrate .....	0.04
Dextrose .....	0.25
Natural colour .....	0.05



## BASIC RECIPE COOKED TURKEY BREAST 45%

INGREDIENTS	%
Turkey breast .....	68.96
Water .....	27.91
<b>Ceangel 1410</b> .....	0.31
Salt .....	1.80
STPP .....	0.50
Sodium nitrite .....	0.02
Xanthan gum .....	0.03
Sodium erythorbate .....	0.05
Dextrose .....	0.28
Flavours, spices .....	0.16

## COMPARATIVE SLICE RESISTANCE COOKED TURKEY BREAST



### CEAMSA - Application Guidelines

- AGL n° 1105 Pork loin 100%
- AGL n° 1106 Turkey breast 45%
- AGL n° 1107 Pork ham 80%