

FLAVEX

FOOD INGREDIENTS

Specification Sheet **Curegel 150™**

Curegel 150™ is a multi-functional protein hydrolysate used in a variety of meat, poultry and seafood products for flavor enhancement, texture, protein extraction and processing yields. It is particularly useful in added-value fresh/frozen meat products to reduce moisture exudates and inhibit ice crystallization in frozen foods. It allows manufacturers to increase yield, improve quality, and enjoy cost savings while improving flavor.

BENEFITS / PRODUCT ATTRIBUTES

- ◆ Cold Water Soluble/Cold Gel Protein
- ◆ Water Binding Properties
- ◆ Reduces Moisture Exudates and Fat Oxidation
- ◆ Extends Shelf Life
- ◆ Enhances Flavor Profile
- ◆ Imparts Fat Mouthfeel/Texture
- ◆ Flavoring Category in Foods
- ◆ Clean Labeling – 100% Natural

APPLICATIONS

- ◆ Fresh and Frozen Meat, Poultry and Seafood Products
- ◆ Emulsified/Injected/Ground/Irradiated Meat (including ground meat, sausage, franks, luncheon meat)
- ◆ Restructured Meat, Poultry and Seafood Products
- ◆ Reduced Fat and Fat-Free Meats
- ◆ White Meat (pork, poultry, fish, surimi)
- ◆ Marinades/Sauces
- ◆ Ingredient/Spice Mixes or Blends

INGREDIENT STATEMENT

Hydrolyzed Milk Protein, Hydrolyzed Gelatin (For Flavoring), and Sodium Phosphate

PHYSICAL ATTRIBUTES

Color White
Taste Clean
Form Fine Powder

Rev. 6/19/09

TYPICAL COMPOSITION

Protein	24% +/- 1%
Fat	2% +/- 1%
Moisture	2% +/- 1%
Phosphate	33% +/- 1%

Total Plate Count	< 10,000 CFU/ gram
Salmonella	Absent/25 grams

SUGGESTED USE LEVEL

1.5% Max.

PACKAGING

Packed in 3-ply paper bags with inner plastic layer.
50 lb. Bags (22.68 kg.)

STORAGE/SHELF LIFE

In unopened bags product will have a shelf life of at least 12 months from date of production when stored at ambient temperature in a dry location out of sunlight.

ORDERING INFORMATION

FOB Mankato, MN, USA

Packed 40/50 lb. Bags per pallet – Total 2,000 lbs.
Orders less than 2,000 lbs. subject to a repalletization fee.

Contact one of our account managers at 908-709-4045 or by email at info@arnhemgroup.com for additional information or to place an order. Additional information can also be found at our website www.arnhemgroup.com.



25 Commerce Drive
Cranford, NJ 07016
Phone: 908-709-4045

Email: info@arnhemgroup.com
Website: www.arnhemgroup.com

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