

## ■ GELSAN RANGE:

PRODUCT	DESCRIPTION	APLICATIONS	DOSAGE
GELSAN-329	Texture and yield improver	For whole muscle and restructured products, meat emulsions and other processed meats. Top quality products. Clear and elastic gel.	2-8 g/Kg end product
GELSAN-1452	Texture and yield improver	For whole muscle and restructured products, meat emulsions and other processed meats. Economical production. High water binding capability.	3-10 g/Kg end product
GELSAN-229	Texture and yield improver	For whole muscle and restructured products, meat emulsions and other processed meats. High water binding capability. Long-lasting juices retention.	3-10 g/Kg end product
GELSAN-1152	Yield improver, Emulsion stabilizer	For whole muscle products injection and For production of sauces and marinades. Clean label ingredient, based on vegetable fibres, provides high water/fat binding-holding capability.	2-5 g/Kg end product 5%-20% on water/oil
GELSAN-152	Emulsion stabilizer	For production of sauces and emulsions. Based on gums and vegetable fibres, provides high water/fat binding-holding capability.	5%-20% on water/oil
GELSAN-2152	Emulsion stabilizer	For production of heavy sauces and marinades. Clean label ingredient, based on starches and vegetable fibres, provides high water/fat binding-holding capability.	10%-20% on water/oil
GELSAN-8029	Texture and yield improver	For minced meat and restructured products. Alginate based product for cold binding processing.	10 g/Kg end product

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Edition date: 02/10/15

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Revision date: 02/10/15

Rev: 0.0

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