



# TEXTURIZING AGENTS

NATURAL  
SOLUTIONS



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## Natural Texture by Natural Ingredients

In order to develop our range of natural texturizers, the different sources of natural substances have been thoroughly studied so as to develop synergistic blends which in hindsight naturally provide a natural texture.

Catalina’s scientific team, has studied the different functionalities of soluble and insoluble vegetable fibers, the different vegetable and animal proteins as well as of various starches to acquire natural solutions that provide the desired texture to a wide variety of foods. Whether it may be the need of a firm, spreadable or creamy texture as well as others.

- NATURAL LABELLING
- GREAT TEXTURE
- IMPROVED YIELDS
- LOWER PURGE
- HIGHER JUICE RETENTION
- BETTER APPEARANCE

## Natural Solutions

APPLICATION	ADVANTAGES	PRODUCT
MINCED MEAT HAMBURGER MEAT BALLS SAUSAGES	Natural meat structure Avoid compactation Open texture Juice retention	FIBERSAN-901
	Firm texture Easy forming Lower Shrinkage after cooking Juice retention Meaty bite	BINDERSAN-740
	Mass extension Higher Yields Firm texture Easy forming Lower Shrinkage after cooking Meaty bite	EXTENSAN-540
NUGGETS	Easy Forming Higher yields Lower Shrinkage after cooking Meaty bite	BINDERSAN-740

APPLICATION	ADVANTAGES	PRODUCT
MEAT FILLINGS	Strong binding Purge reduction Juicy texture	EXTENSAN-540
SEEHK KEBAB	Firm texture Easy forming Juice retention	BINDERSAN-740
DONER KEBAB	Holds structure Easy forming Juice retention	BINDERSAN-740
MEAT EMULSIONS	Emulsion stabilization Improved texture Firmer bite Purge reduction Higher yields	GELSAN-3552
COOKED HAM	Higher yields Lower purge Improved sliceability Reduces syneresis	GELSAN-3552
TOPPINGS	Outstanding stability Purge reduction Juicy texture	GELSAN-5429
REFORMED BACON	Purge reduction Strong binding Higher yields	GELSAN-729
PEPPERONI SALAMI SALCHICHON CHORIZO	Improved yields Strong binding Improved sliceability	LISAN-9940
SAUCES	Emulsion stabilization Improved texture	GELSAN-9352
MARINADES	Emulsion stabilization Improved texture	GELSAN-1152



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