



Stabilization and texturing solutions for the

MEAT INDUSTRY

TAILOR MADE MIXTURES FOR MARINATED PRODUCTS,
BURGERS, CURED AND COOKED

We design the solutions you need to achieve the desired properties in each product and always adaptable to your processes.

- ▶ Improved texture and juiciness
- ▶ Improved water retention
- ▶ Elimination of allergens
- ▶ Clean label

Experts in powdered food mixes with a unique service model

Simplify your technical and commercial processes with **functional mixtures** fully adapted to your needs

Marinated Products

PREMIGUM XMA

Specially designed solutions for texture and gelling. Texturizer based on carrageenan.

Characteristics:

- ▶ Avoiding water loss once packaged.
- ▶ Providing juiciness.



Minced meats products

PREMICURE XMI, PREMITEK XME

Wide range of animal proteins and citrus fibers designed to meet the requirements of texture, gelling and protein content.

Characteristics:

- ▶ Excellent water retention capacity.
- ▶ Improves the texture and juiciness of the final product.
- ▶ Clean label.



Injected cooked Products

PREMIGUM XMI

Texturizer based on carrageenan.

Characteristics:

- ▶ Avoid water loss once packaged.
- ▶ Provides juiciness.
- ▶ Reduces syneresis



Emulsified cooked products

PREMIGEL XME, PREMIGUM XME, PREMITEK XME

Specially designed solutions for texture, gelling and protein content.

Characteristics:

- ▶ Excellent water retention capacity.
- ▶ Improves the texture and juiciness of the final product.
- ▶ No allergen.



Restructured

PREMIGUM XMA, PREMITEK XME

Texturizers based on alginate and citrus fibers

Characteristics:

- ▶ Reduces shrinkage.
- ▶ Improves performance.
- ▶ Ideal for marinated meat and fish.



Raw cured products

PREMIGEL XMC

Mix of functional meat proteins specially designed to achieve cost reduction without changes in the final product.

Characteristics:

- ▶ Excellent water retention capacity.
- ▶ Improves the texture and juiciness of the final product.
- ▶ Clean label.
- ▶ No allergen.



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