



Stabilization and texturing **Meat Industry**

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

- Marinated Products**
- Minced meat products**
- Injected cooked Products**
- Emulsified cooked products**
- Restructured**
- Raw cured products**

Blendhub is your technical partner to simplify your commercial and technical processes with functional blends fully adapted to your needs

Marinated Products

Premigum® XMA

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

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



Minced meat products

Premicure® XMI

Premitex® XME

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

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



Injected cooked Products

Premigum® XMI

Texturizer based on carrageenan.

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



Emulsified cooked products

Premigel® XME

Premigum® XME

Premitex® XME

Specially designed solutions for texture,

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





Restructured

Premigum® XMA

Premitex® XME

Texturizers based on alginate and citrus fibers

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



Raw cured products

Premigel® XMC

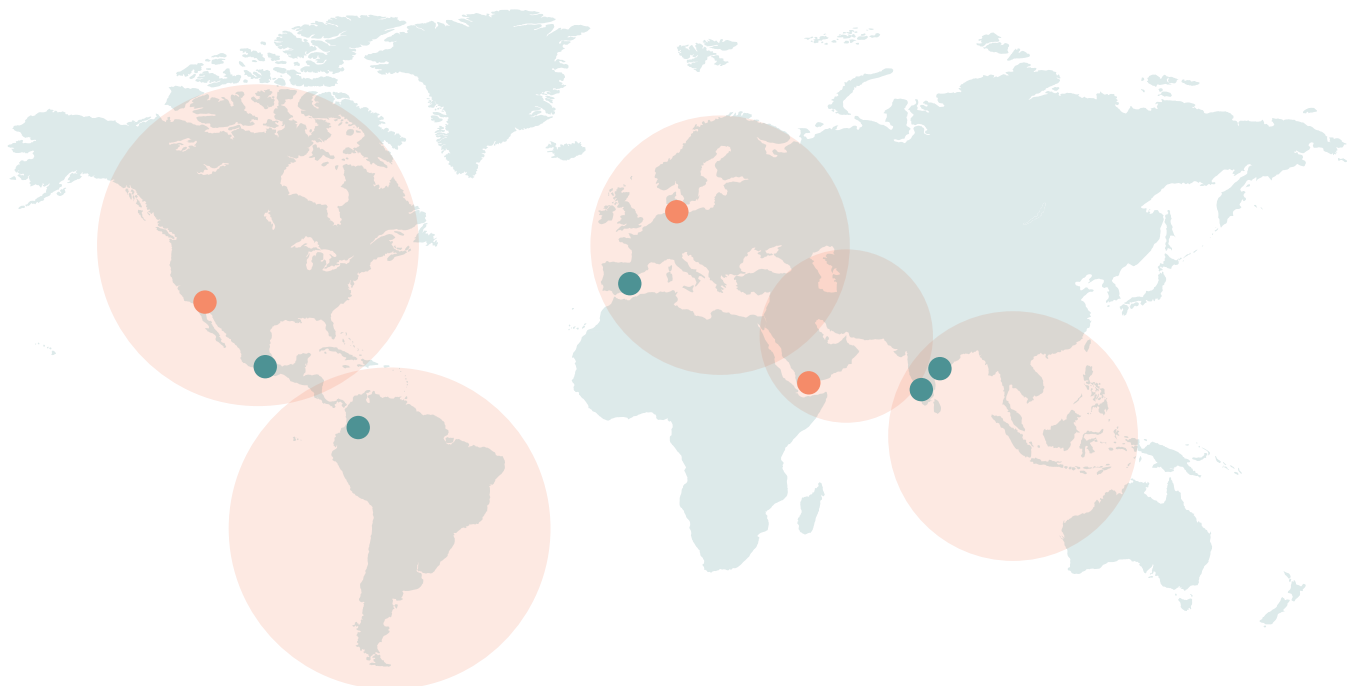
Mix of functional meat proteins specially designed

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



A proven Food-as-a-Service model helping anyone from idea to market launch in less than 3 months

On a global network of identical food production hubs



Portable Powder Blending

The PPB is the core of a production hub. Designed to fit into a 40ft container for efficient transport and deployment. It can be operative anywhere in the world in 6–8 weeks and can yearly blend and pack up to 2000 MT/8 hours shift.



Highest quality standards

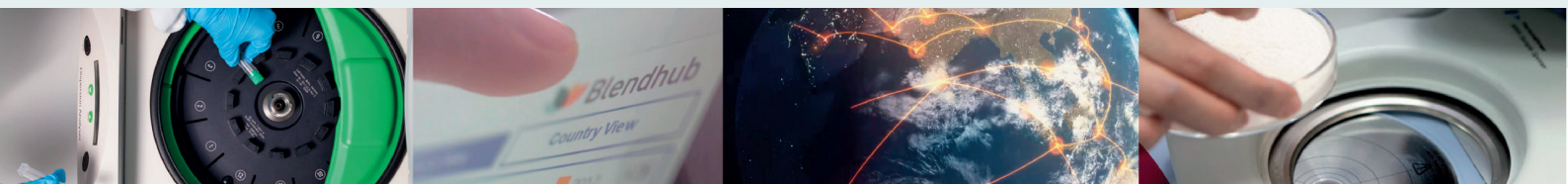
All network hubs are FSSC 22000 approved and operate FDA, Kosher, Halal and other certifications including digitized food quality standard by ChemoMetric Brain.

Formulation and ReFormulation

We develop and adapt any food recipe to local taste, texture and nutritional requirements in close collaboration with our customers while optimising global supply chains

An industrial replication model

From MES, SCADA and Digital Twins connected to digitised ingredients input, continuous blending control and guaranteed final blended product homogeneity.



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