

Flavex 95™

Flavor Enhancer

Flavex 95™ is a novel class multi-functional gelatin hydrocolloid protein approved by the Food and Drug Administration and USDA/FSIS for flavor related purposes in standard identity food systems, including meat and poultry foods. The smoothness and lubricity of this novel hydrocolloid protein makes it suitable for use in foods as thickening agent, flavor dispersement, suspending agent, coating material, protein supplement, and as a fat substitute in food products for CHOLESTEROL FREE-FAT.

Flavex 95™ is receptive to the addition of a variety of water-immiscible materials, such as volatile and essential oils, food flavorings, medicinal, vitamins, agriculture chemicals, coating, etc. and is licensed under U.S. Patent 5,690,990, a process for encapsulating up to 70% core materials, e.g. non-separable polymer-oil compositions in a “colloid-gel”.

Product Attributes & Typical Composition

Physical:	Color Taste Solubility	Creamy White Neutral Cold Water
Chemical:	Protein (dry basis) Moisture Ash	96.00% 2.50% <1.00%
Microbiological:	Total bacterial count E.Coli Salmonella	<10,000/g Negative Negative

Suggested Use Level

0.2% – 2.0%

Storage Recommendations

In unopened bags product will have a shelf life of at least one year at ambient temperature.

Packaging

25 kg. Bags (55 lbs.)

Ingredient Statement

Hydrolyzed Gelatin or Gelatin Hydrolysate (for flavor)

FLAVEX
Technologies

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