

Flavex 35™

Flavor Enhancer

Flavex 35™ is a multi-functional protein hydrolysate used in meat, poultry and seafood systems for flavor enhancement, tenderness, texture and processing yields. It is particularly useful in added-value fresh/frozen meat products to reduce moisture exudates and fat oxidation, and to inhibit ice crystallization in frozen foods. Flavex 35 disperses easily in brine solutions.

Features and Benefits

- Cold gel protein/thermal reverse gel
- Cold water soluble
- Reduce moisture exudates and fat oxidation
- Extends shelf-life
- Enhances flavor profile
- Imparts fat mouthfeel/texture
- Flavoring category in foods
- Clean labeling – 100% Natural

Applications

- Added-Value Meat/Poultry/Seafood Products (fresh/frozen)
- Emulsified/Injected/Ground/Irradiated Meat
- Marinades
- Entrée Dishes
- Fat replacement
- Low-fat and binder-free meat systems
- White meat (pork, poultry, fish, surimi)
- Summer sausage

Product Attributes & Typical Composition

Physical:	Color Taste Form	Creamy White Clean Fine Powder
Chemical:	Protein (as is) Fat Moisture Carbohydrates pH	35.00% +/- 0.5% 2.00% +/- 0.5% 2.00% 61.00% 6.5 to 7
Microbiological:	TPC / gm E coli Salmonella/375 gm	<10 Negative Negative

Suggested Use Level

1% to 2%

Storage Recommendations

In unopened bags product will have a shelf life of at least one year at ambient temperature. Store in dry cool area.

Packaging

50 lb. (22.68 kg) bags. 40/50 lb. bags per pallet (stretch wrapped).

Ingredient Statement

Protein Hydrolysate (milk, gelatin)

Data Sheet

FLAVEX
Technologies

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