

Your Key To Locking in Profits With  
Freshness, Flavor, Natural Juices, and  
Microbial Intervention as Well!

**FLAVEX**<sup>™</sup>  
TECHNOLOGIES

Added-Value Meat  
Protein Flavor Solutions



# Flavor SOLUTIONS

- ✓ **Fat Replacement**  
(lower cholesterol and saturated-fat)
- ✓ **“NEW” Saturated-Free Fat**  
(beef, pork, chicken, turkey and dairy)
- ✓ **Natural Sweetener**  
Low Carb / Low Calorie  
Foods and Beverages
- ✓ **Flavor Enhancement**  
Added value meat and poultry
- ✓ **Moisture Management**  
(purge)
- ✓ **Hydrocolloid Proteins**  
(Functional Flavor Enhancers)
- ✓ **Liquid Encapsulation**  
Spices, Flavors, Colors, Vitamins,  
Oleoresins, Herbal Extracts
- ✓ **Natural Extracts**  
(Wellness and Nutraceutical Food)
- ✓ **Natural Antioxidants and  
Antimicrobial Agents**

Flavor Solutions for  
the Meat, Poultry and  
Seafood Industries



*Your Key To Locking in Profits With Freshness, Flavor, Natural Juices, and Microbial Intervention as Well!*

## Flavor Solutions for the Meat, Poultry & Seafood Industries

Flavex Technologies is a leading supplier of multi-functional hydrocolloid proteins, milk and dairy proteins, as well as meat protein hydrolysates, to companies in the food industry throughout the world.

Flavex has developed an extensive line of proprietary colloid proteins designed to address some of the most critical issues in the processed food system industries and their inherent cost to food processors.

Product	Functionality	Applications
Flavex 35 <sup>™</sup> 75 <sup>™</sup> 90 <sup>™</sup>	hydrocolloid proteins, flavor, tenderness, texture, moisture management	added-value fresh/cured meat, hams, poultry, seafood, marinades
Flavex 95 <sup>™</sup>	hydrocolloid protein, flavor enhancer, protein fortification, improves texture and slicing yields, film forming	processed meat, poultry, seafood, and bakery products, cold gel encapsulation
Flavex 201 <sup>™</sup> • Beef • Pork • Chicken • Turkey	hydrocolloid proteins, enhances flavor profile, helps reduce fat oxidation and moisture exudate, improves texture, moisture management	added-value meat products, emulsions, ground meats, marinades, sauces, dry blends, frozen foods, irradiated meats
Curegel 150 <sup>™</sup>	hydrocolloid protein, flavor, tenderness, texture, maximize protein extraction, moisture management	added-value fresh meat, poultry, seafood, marinades
Flavex PLUS <sup>™</sup>	natural flavor (antioxidant, antimicrobial) powder extract, water soluble	meat, poultry, seafood systems, irradiated foods, beverages, health foods
Flavex-LC-2000 <sup>™</sup> Oh! So Sweet LC-600 <sup>™</sup>	natural flavor (citrus extract), 600 - 2000 times sweeter than sucrose	sugar replacement, reduce carbohydrates and calories in food and beverage systems
Flavorlean FAT <sup>™</sup> • Beef • Pork • Chicken • Turkey • Dairy	fat replacement for saturated and cholesterol free-fat	mix Flavex 201 <sup>™</sup> with water for fat replacement in low-fat food systems

**FLAVEX Technologies**

A Division of the Arnhem Group  
25 Commerce Drive  
Cranford, NJ 07016-3605

908-709-4045  
Toll Free: 800-851-1052  
Fax: 908-709-9221  
E-mail: [info@arnhemgroup.com](mailto:info@arnhemgroup.com)  
[www.arnhemgroup.com](http://www.arnhemgroup.com)

Flavex Technologies  
is a division of

