

FLAVEX[™]
TECHNOLOGIES



Fat Gel
Matrix



Cholesterol Free Fat Replacement

Flavorlean FAT[™]

Beef • Pork • Turkey • Chicken

Flavex-201[™]

U.S. Patent No. 5,680,990

A FLAVEX colloid meat protein and flavor solution for Fat Replacement

For Expressed USDA Nutrient Content Claims "Low-Fat", "Fat-Free", "Light"



- **Reduce Cholesterol**
- **Reduce Saturated Fat**
- **Reduce Calories**
- **Clean Food Labeling as a Natural Flavor Solution**
- **Retain Natural Juices**
- **Reduce Cost / Improve Yields**
- **Optional Additives To Fat Gel Matrix**
 - Anti-Microbials
 - Anti-Oxidants
 - Flavors

Hamburgers • Ground Meat • Hot Dogs • Fresh & Cooked Sausage • Luncheon Meats

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Flavex-201™

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A FLAVEX colloid meat protein and flavor solution for Fat Replacement

Flavex-201™ is a natural and highly functional animal protein flavoring ingredient developed for FAT REPLACEMENT in nutritional meat food systems. When mixed with water, 1:20 ratio, Flavex-201™ forms a viscous “**species broth**” in a colloid gel matrix, e.g. Flavorlean FAT™, a *cholesterol free-fat* approved for use in any “cooked or uncooked” standardized USDA meat and poultry products where flavorings are permitted.

Flavorlean FAT™ is particularly useful for Expressed Nutrient Content Claims and a Standardized Term, e.g. “fat-free”/ “low-fat” hamburgers, sausages, hotdogs, bologna, and for healthy nutritional meat systems and *fat reduction*.

Flavex-201™ (species) protein flavoring ingredients for fat replacement are available for beef, pork, chicken and turkey food systems.

Features and Benefits

- High Protein Value
- Flavor Solution
- Fat Replacement
- Clean Labeling * Binder Free
- Cholesterol Free-Fat

Applications

- Comminuted and Ground Meats
- Ready-To-Eat Meats
- Prepared Foods
- Low-Fat and Fat-Free Meats
- Nutritional Foods

Product Attributes & Typical Composition

Physical:	Color Flavor	Light Beige Powder Meaty Flavor
Chemical:	Protein % Total Solids % Fat Moisture	95-97 93-98 <3.0 <5.0
Microbiological:	TPC / gm Salmonella/375 gm	100 Max Negative

Suggested Use Level

0.1% to 2.0%

Storage Recommendations

Rotation of stock is recommended. This product will be stable for up to one year when stored at 68°F / 20°C.

Packaging

Heat-sealed, 50 lb. (22.68 kg) multi-walled bags with an inner polyethylene liner.
40/50 lb. bags per pallet (stretch wrapped)

Ingredient Statement

Species Stock/Broth, Gelatin Hydrolysate (for flavor)

Data Sheet

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