

APP SHEET (1001959)

REACTYN CB100-M

Reactyn CB100-M is an enzymatic preparation developed for "cold meat binding".

The use of Reactyn CB100-M allows to reform meat from trimmings and by-products.

BENEFITS

Cost saving solution: it allows to upgrade trimmings and by-products which generally are declassified and used in lower quality formulations.



TECHNICAL SPECIFICATION FOR COLD MEAT BINDING

1. Use pork or beef trimmings (2 cm cubes)
2. Mix or tumble the trimmings in a mixer or tumbler
3. Add 0,5-1% of salt in the pre-extraction phase for better binding results (mixing time 15-20 min)
4. Prepare a slurry (1:6) of Reactyn CB100-M (1% on the meat): water (6% on the meat)
5. Mix for 5-8 minutes (do not over-mix)
6. De-aeration of the mass is suggested after the mixing phase (slurry/powder + trimmings)
7. Fill the mass into artificial casings or moulds. Ensure air bubbles are well removed (better use vacuum filler)
8. Store for 24/48 hours at cool temperature (4°C)
9. Once the product has been structured, it can be frozen, sliced or cooked. However, it is recommended to freeze until internal temperature is about -2°C to optimize the cutting process and reduce loses



USAGE

- In order to improve meat binding, the pre-tenderization of the trimmings is suggested
- Vacuum mixing is advisable to avoid air bubbles incorporation
- Better results with fatless raw material: TG doesn't make cross-links between fat tissues



INGREDIENTS	WEIGHT	PERCENTAGE
Salt	10 g	0,93 %
Pork/beef trimmings	1000 g	92,59 %
Water (for slurry)	60 g	5,56 %
REACTYN CB 100-M	10 g	0,93 %

COLD MEAT BINDING ON PORK



COLD MEAT BINDING ON BEEF



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