

APP SHEET (1002066) REPLIPHOS 400

Repliphos 400 is an innovative clean label ingredient for the total replacement of phosphates in cooked meat products or, if phosphates are not present, for the structural and organoleptic improvement.

BENEFITS In products without Phosphates

- Yield improver
- Juiciness and mouthfeel improver
- Slice-ability improver
- Reduction of the wet slice effect
- Packaging syneresis remover
- Clean label
- Allergen free

BENEFITS In products with phosphates

- Phosphate replacer
- Juiciness and mouthfeel improver
- Reduction of the plastic effect on the slices caused using phosphates
- Reduction of the wet slice effect
- Packaging syneresis remover
- Clean label
- Allergen free

MAIN APPLICATIONS

Cooked injected and emulsified meat products in general.



DOSAGE

From 0.3% to 0.5% on the finished product depending on composition of the brine, injection and the desired technological result.

Campus S.r.l.

A company of the Firmenich Group
Via Sala Baganza, 3 - 43044 Collecchio (PR), Italy
Ph +39 0521 802230 – Mail: info@campus-italy.com
www.campus-italy.com