

FLAVEX

FOOD INGREDIENTS

Specification Sheet **Flavex 95™**

Flavex 95™ Hydrolyzed Gelatin (for flavor) is a novel class multi-functional protein approved by the FDA and USDA/FSIS for flavor related purposes in standard identity food systems. Its excellent water binding properties makes it suitable for use in a variety of fresh and processed meat, poultry and seafood products, and allows manufacturers to increase yield, improve quality, reduce fat, and enjoy cost savings.

BENEFITS / PRODUCT ATTRIBUTES

- ◆ Outstanding Water Binding Capacity 40:1
- ◆ Excellent Emulsifying, and Binding Capability
- ◆ Mimics Fat
- ◆ Patented Liquid Cold Gel Encapsulation Improves Meat Texture and Mouthfeel While Protecting Delicate Flavors and Colors
- ◆ Reduces Moisture Loss, Storage Purge and Fat Oxidation
- ◆ Extends Shelf Life
- ◆ Enhances Flavor Profile
- ◆ Clean Labeling – 100% Natural
- ◆ Flavoring Category in Foods

APPLICATIONS

- ◆ Fresh and Frozen Meat, Poultry and Seafood products
- ◆ Emulsified/Injected/Ground/Irradiated Meat (including ground meat, sausage, franks, luncheon meat)
- ◆ Restructured Meat, Poultry and Seafood Products
- ◆ Reduced Fat and Fat-Free Meats
- ◆ Ham (reformed and whole muscle) and Bacon Products
- ◆ Marinades/Sauces
- ◆ Ingredient/Spice Mixes or Blends

INGREDIENT STATEMENT

Hydrolyzed Gelatin (For Flavor)

PHYSICAL ATTRIBUTES

Color Light Cream
Taste Neutral
Form Powder

Rev. 6/19/09

TYPICAL COMPOSITION

Protein 91% +/- 3%
Fat 12% +/- 2%
Dry Matter 97% +/- 2%

Total Plate Count < 10,000 CFU/ gram
Salmonella Absent/25 grams

SUGGESTED USE LEVEL

1% - 2%

PACKAGING

Packed in 3-ply paper bags with inner plastic layer.
44 lb. Bags (20 kg.)

STORAGE/SHELF LIFE

In unopened bags product will have a shelf life of at least 18 months from date of production when stored at ambient temperature in a dry location out of sunlight.

ORDERING INFORMATION

FOB Edison, NJ, USA

Packed 20/44 lb. Bags per pallet – Total 880 lbs.
Orders less than 880 lbs. subject to a repalletization fee.

Contact one of our account managers at 908-709-4045 or by email at info@arnhemgroup.com for additional information or to place an order. Additional information can also be found at our website www.arnhemgroup.com.



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