

# FLAVEX

## FOOD INGREDIENTS

### Specification Sheet **Curegel 150™**

Curegel 150™ is a multi-functional protein hydrolysate used in a variety of meat, poultry and seafood products for flavor enhancement, texture, protein extraction and processing yields. It is particularly useful in added-value fresh/frozen meat products to reduce moisture exudates and inhibit ice crystallization in frozen foods. It allows manufacturers to increase yield, improve quality, and enjoy cost savings while improving flavor.

#### **BENEFITS / PRODUCT ATTRIBUTES**

- Cold Water Soluble/Cold Gel Protein
- Water Binding Properties
- Reduces Moisture Exudates and Fat Oxidation
- Extends Shelf life
- Enhances Flavor Profile
- Imparts Fat Mouthfeel/Texture
- Flavoring Category in Foods
- Clean Labeling - 100% Natural

#### **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
- White Meat (pork, poultry, fish, surimi)
- Marinades/Sauces
- Ingredient/Spice Mixes or Blends

#### **INGREDIENT STATEMENT**

Hydrolyzed Milk Protein, Hydrolyzed Gelatin (For Flavoring), and Sodium Phosphate

#### **PHYSICAL ATTRIBUTES**

Color White  
Taste Clean  
Form Fine Powder

Rev. 11/10/17

#### **TYPICAL COMPOSITION**

Protein	24% +/- 1%
Fat	2% +/- 1%
Moisture	2% +/- 1%
Phosphate	33% +/- 1%

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

#### **SUGGESTED USE LEVEL**

1.5% Max.

#### **PACKAGING**

Packed in 3-ply paper bags with inner plastic layer.  
50 lb. Bags (22.68 kg.)

#### **STORAGE/SHELF LIFE**

In unopened bags product will have a shelf life of at least 12 months from date of production when stored at ambient temperature in a dry location out of sunlight.

#### **ORDERING INFORMATION**

FOB Mankato, MN, USA

Packed 40/50 lb. Bags per pallet-Total 2,000 lbs.  
Orders less than 2,000 lbs. subject to a repalletization fee.

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



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