



DenBinder Series

Solution for Emulsified meat products like sausages, cold cuts, meatballs, and more

| Application | Solution | Description | Dosage (%) |
|------------------|---------------------------|--|------------|
| Emulsified meats | DenBinder EXS 11.855 | Designed for sausages and meatballs to improve bite, texture, and ensure good water retention. | 0,7-1,0 % |
| Emulsified meats | DenBinder Combi EX 12.383 | High-performance, all-in-one stabilizer designed for sausages and cold cuts with low meat content or a high content of MDM | 1,0-1,4 % |
| Emulsified meats | DenBinder ES 100 11.565 | Designed for sausages and meatballs to enhance bite and texture | 0,1-0,3 % |





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Benefits in Emulsified meat products:

- Improves bite and consistency
- Improves sliceability
- Increase elasticity
- Ensure good water retention
- Reduce fat separation
- Cost optimisation

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