

DenCarr Series

The Missing Ingredient providing optimized performance to your product.

DenCarr Series is a powerful series of carrageenan blends for brines and emulsions, which are suitable for injection as well as tumbling of fresh/IQF/cooked meat products.

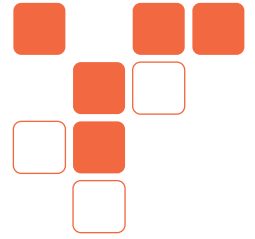
The DenCarr series is beneficial for production of all kinds of meat products, is easy to use, flexible, and can be tailor-made and combined to fit any production and needs.



Benefits

- Provides a juicy and tender product
- Increased yield and retention
- Stabilizes water binding
- Reduces weight loss during storage and after cooking
- Allows shelf life extension and keeps the product fresh
- Increase sliceability
- Cost optimisation





Product Name	Dosage (%)	Process		Applications				
		Tumbler	Injector	Fresh meats	IQF meats	Cooked meats, whole muscle	Cooked meats, restructured	Emulsified meats
DenCarr 10.623 Cold soluble carrageenan, designed for tumbling/injection of fresh/IQF meats	0,2-0,5 in brine	x	x	x	x	-	-	-
DenCarr 10.617 Cold soluble carrageenan, designed tumbling& injections of fresh/IQF meats standardized with other hydrocolloids	0,2-0,5 in in brine	x	x	x	x	-	-	-
DenCarr 10.621 High functional carrageenan, specially designed for ham	0,3-1,0 in end product	x	x	-	-	x*	x	x
DenCarr HG 10.850 High functional carrageenan, specially designed for coldcuts and ham	0,2-0,9 in end product	x	x	-	-	x	x*	x*
DenCarr 11.096 Low cost carrageenan blend, specially designed for coldcut and restructured ham	0,4-1,0 in end product	x	x	-	-	-	x	x
DenCarr LS 11.486 Low cost carrageenan blend, specially designed for coldcut and restructured ham	0,6-1,0 in end product	x	x	-	-	-	x	x
DenCarr ES 11.275 Blend of high functional hydrocolloids and enzymes, specially designed for grill sausages.	0,3-1,0 in end product	x		-	-	-	x	x
DenBinder X-Link CES 11.277 Blend of high functional hydrocolloids and enzymes, specially designer for grill sausages with extra bite	0,3-0,5 in end product	x		-	-	-	x*	x*



Grow your business with us

* highly recommended

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