

MeatBlock Concept

Reduces costs while maintaining a high quality of the end product

DenEmul Coldset series from Denico Food Ingredients is a blend of texturizing ingredients providing stable emulsions. The emulsions can be used in sausages and other emulsified meat products such as burgers, meatballs and ke-babs.

Meat block made with **DenEmul Coldset** can replace meat by 5 to 15 % to give cost reductions in the final recipe. Just mince the Meat block and add to the recipe instead of meat.



Benefits

- Improves texture
- Good emulsifying properties
- Improves meat binding
- Improves water-holding capacity
- Freeze / thaw stable
- Heat stable
- Cost optimization

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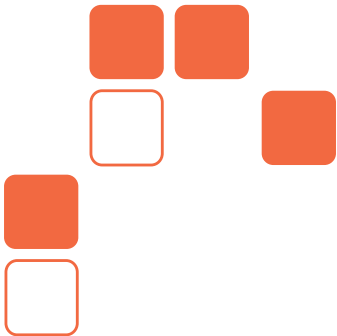
Formulation

Ingredients	Ratio	
Meat, MDM or Rework	20-35	
Water, max 10°C	20-35	
DenEmul Coldset	1	
Total		

Process

1. Add tap water into a bowl chopper and mix with **DenEmul Coldset** at low speed for 30 seconds, then mix at high speed for 30 seconds, until the powder is well mixed
2. Add the meat, chop at high speed for 1.5 minutes until a smooth and homogeneous emulsion is obtained
3. Store for at least 12 hours at 5°C

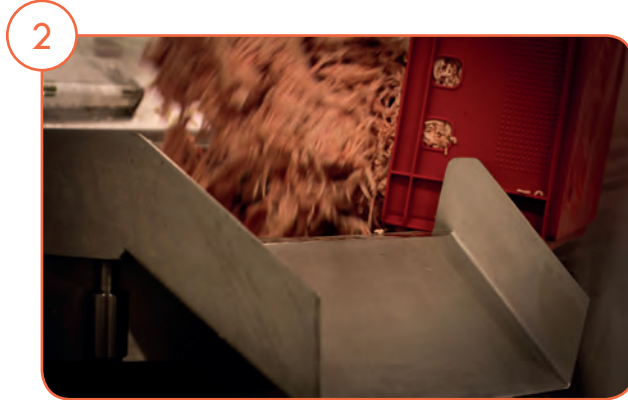
Check out our homepage
www.denico.dk to see our
demo video – how to
prepare and use Meat Block



Procedure step-by-step



- Mix tap water with **DenEmul Coldset** in a bowl chopper at low speed for 30 seconds.
- Then high speed for 30 seconds, until the powder is well mixed.



- Add minced meat trimmings, MDM or rework.
- Chop at high speed for 1,5 minutes until a smooth and homogenous emulsion is obtained.



- Empty the bowl chopper immediately, and store the emulsion at 5°C for a minimum of 12 hours before use.



- After 12 hours at 5°C, a firm structure has been obtained.



- The MeatBlock half-fabricata is now ready to be ground or diced.

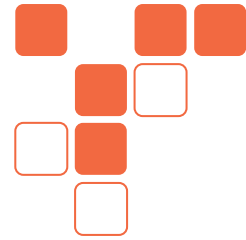


- Add the ground or diced MeatBlock to the batter to replace meat.

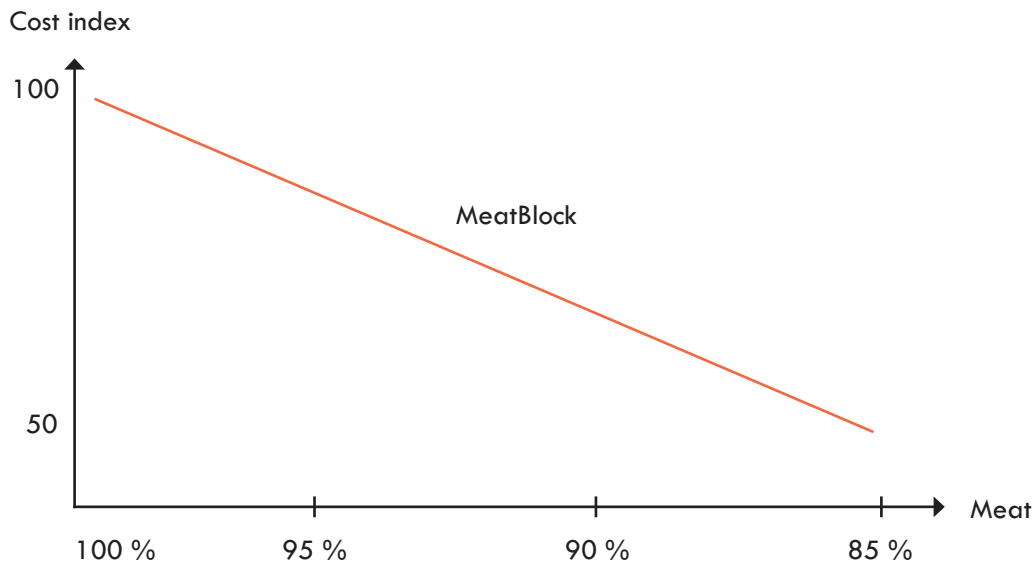
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Reduced cost-in-use



Grow your business with us

The specialist team at Denico is experts in the field of developing and optimizing recipe formulations for the meat and poultry processing industry.

“ We develop and manufacture functional, innovative solutions of ingredients, additives, spices and flavor compounds.

“ We are experts in developing and optimizing recipe formulations for the Meat & Poultry processing industry.

“ We have solutions to overcome even the most critical challenges.