

# Functional Binder and Texture Improver

## NEWGUM<sup>®</sup> 6240

Product of Singapore

**NEWGUM<sup>®</sup> 6240** is a mixture of vegetable polysaccharides, vegetable and animal proteins (egg and milk derivatives), specially designed for the **meats, poultry, fish, surimi** and **non-religious vegetarian foods as a binder**. **NEWGUM<sup>®</sup> 6240** contributes a stable cohesiveness property as well as interact with myosin, soy proteins or gluten and starches; it would then improve tender and chewing property especially in warm serving, reducing purging, increasing the stability in freezing period, and prolonging the duration of water-cooking. It contributes a baked effect in both taste and color for the meat processing product, such as **meat bread**.

### Preparation of NEWGUM<sup>®</sup> 6240

**Recommended Dosage:** 0.5%-6.0% of finished product depending on purposes, such as **preventing water purge, improving biting or springy properties, enhancing tightening texture, heat tolerable, freeze stable, heat puffing, vegetarian binder etc.**

#### *Meat or Seafood Flavored Frozen Veggie Tofu*

##### **Preparation:**

1. Make a **NEWPRO<sup>®</sup>** or **NEWSOY<sup>®</sup>** gel in a high speed chopper with 5-7 parts of water. Slowly pour down the oil once the gel is completed (glossy appearance).
2. Use highest speed to chop the mixture until very fine and white and glossy.  
Add essential ingredients in sequence: **NEWGUM<sup>®</sup> 6240, NEWFLAVOR VG Series, msg. salt, and sugar etc.**
3. Use highest speed to chop mixture for a while and then add starch and continue to chop until homogeneous.
4. Spread the emulsion into a 2 inches tray or stuff in to plastic casing.
5. Steam cook at 80-85°C for 30-60minutes depending on the diameter.
6. Further processing, such as batter and breading and deep fry.

**Finished product is freeze-able.**

#### *Vegetarian Hot Dog (emulsion type)*

##### **Preparation:**

1. Make a **NEWPRO<sup>®</sup>** or **NEWSOY<sup>®</sup>** gel in a high speed chopper with 5-8 parts of water (dissolve the color into water if colorant applied).
2. Slowly pour down the oil once the gel is completed (glossy appearance).
3. Use highest speed to chop the mixture until very fine and white and glossy.
4. Add essential ingredients in sequence: **NEWGUM<sup>®</sup> 6240, NEWFLAVOR VG Series, msg. salt, and sugar etc.** Use highest speed to chop the mixture until homogeneous.

5. Add starch and chop until dispersed.
6. Stuff into casing.
7. Dry and smoke at 50°C for couple minutes if needed.
8. Steam cook at 80-85°C for 30-60minutes depending on the diameter.
9. Further processing, such as batter and breading and deep fry.

**Finished product is freeze-able.**

### **Vegetarian Ham or Nugget or other veggie meat products**

#### **Preparation:**

1. Make a **NEWPRO®** or **NEWSOY®** gel in a high speed chopper with 5-7 parts of water.
2. Slowly pour down the oil once the gel is completed (glossy appearance).
3. Use highest speed to chop the mixture until very fine and white and glossy.
4. Add essential ingredients in sequence: **NEWGUM® 6240**, **NEWFLAVOR**, msg. salt, and sugar etc.
5. Use highest speed to chop the mixture until homogeneous.
6. Add starch and chop until dispersed.
7. Mix with **torn fiber of Vegechunk NEWPRO® 460 homogeneously** in a mixer.
8. Stuff in to heat shrinkage casing. (Forming for characteristic shape)
9. Steam cook at 80-85°C for 30-60minutes depending on the diameter.
10. Further processing for nugget, such as batter and breading and deep fry.

**Finished product is freeze-able.**

### **Meat Tofu (Pork, Beef, Chicken, Mutton etc.)**

#### **Or Seafood Tofu (Shrimp, Fish, Squid etc.)**

#### **Preparation:**

1. Make a **NEWPRO®** or **NEWSOY®** gel in a high speed chopper with 5-7 parts of water (dissolve the color into water if colorant applied).
2. Slowly pour down the oil once the gel is completed (glossy appearance).
3. Use highest speed to chop the mixture until very fine and white and glossy.
4. Add essential ingredients in sequence: **NEWGUM® 6240**, **NEWFLAVOR**, msg. salt, and sugar etc.
5. Use highest speed to chop the mixture until homogeneous.
6. Add starch and chop until dispersed.
7. Add Meat or seafood into mixture and chop until homogenous.
8. Stuff into casing or mould or spread into tofu tray.
9. Dry and smoke at 50°C for couple minutes if needed for the casing type product.
10. Steam cook at 80-85°C for 30-60minutes depending on the diameter.
11. Further processing, such as batter and breading and deep fry.

**Finished product is freeze-able.**

## **Meat Bread**

### **Preparation**

1. Extract the myosin at 0-4 °C in a high speed chopper with 1/3 of formulated water, salt, nitrite, phosphate **Hi-M242 or Hi-M249, NEWFLAVOR 8588** etc., and colorant for approx. 2-3 minutes. Add essential ingredients in sequence during chopping: **NEWPRO® or NEWSOY®** Emulsion, **NEWGUM® 6240, NEWGUM® 4208 / NEWGUM® 4210**, msg, sugar and erythorbate salt etc.
2. Use highest speed to chop the mixture until homogeneous.
3. Add starch and chop until dispersed.
4. Stuff into bread shape mould.
5. Put the toppings on the top of meat mixture.
6. Bake at 175 °C approx. 25-30 minutes depending on the diameter.

**Finished product is freeze-able and re-bake able.**

## **Sausages**

### **Preparation:**

1. Extract the myosin at 0-4 °C in a high speed chopper with 1/3 of formulated water, salt, nitrite, phosphate **Hi-M249 or Hi-M242, NEWFLAVOR 8588 (or other sausage series etc.)**, and colorant for approx. 2-3 minutes.
2. Add essential ingredients in sequence during chopping: **NEWPRO® or NEWSOY®** or **NEWCON®** Emulsion, **NEWGUM® 6240, NEWGUM® 4208 / NEWGUM® 4210**, msg, sugar and erythorbate salt etc.
3. Use highest speed to chop the mixture until homogeneous.
4. Add starch and chop until fully dispersed.
5. Stuff into casing.
6. Smoke or steam cook till internal temperature reached 72-77°C.

**Finished product is freeze-able.**

## **Meat or Chicken Ball**

### **Preparation:**

1. Extract the myosin at 0-4 °C in a high speed chopper with 1/3 of formulated water, salt, phosphate **Hi-M249 or Hi-M242, NEWFLAVOR MB Series** for approx. 2-3 minutes.
2. Add essential ingredients in sequence during chopping: **NEWPRO® or NEWSOY®** or **NEWCON®** Emulsion, **NEWGUM® 6240, NEWGUM® 4208 / NEWGUM® 4210**, msg, and sugar etc.
3. Use highest speed to chop the mixture until homogeneous.
4. Add starch and chop until fully dispersed.
5. Meatball Forming.
6. Water cook till internal temperature reached 72-77°C.

**Finished product is freeze-able.**

## **Chicken Nugget**

### **Preparation:**

1. Extract the myosin at 0-4 °C in a mixer or massager with 1/3 of formulated water, salt, phosphate **Hi-M249 or Hi-M242, NEWFLAVOR CN Series** for approx. 2-3 minutes. Add essential ingredients in sequence during mixing: **NEWPRO® or NEWSOY®** or **NEWCON®** Emulsion, **NEWGUM® 6240, NEWGUM® 4208 / NEWGUM® 4210**, msg, and sugar etc.
2. Use highest speed to mix the mixture until homogeneous.
3. Add starch and mix until fully dispersed.
4. Nugget forming.
5. Steam cook and subsequently deep fry till internal temperature reached 72-77°C.

## **Burger Patty**

### **Preparation:**

1. Extract the myosin at 0-4 °C in a mixer or massager with Hydrated TVP, salt, phosphate **Hi-M249 or Hi-M242, NEWFLAVOR Burger Series** for approx. 2-3 minutes. Add essential ingredients in sequence during mixing: **NEWPRO® or NEWSOY®** or **NEWCON®** Emulsion, **NEWGUM® 6240, NEWGUM® 4208 / NEWGUM® 4210**, msg, and sugar etc.
2. Mix the mixture until homogeneous.
3. Add starch and mix until fully dispersed.
4. Burger forming.
5. Packaging and Freezing.

## **Restructured Ham**

### **Preparation:**

#### **A. Brine**

Make an cold ice water -1~4 °C in a round container.

Dissolve the Injection type **NEWPRO® or NEWSOY®** or **NEWCON®** with mild agitation or stirring.

Dissolve the essential ingredients in sequences with mild agitation or stirring at all times.

Salt, phosphate **Hi-M264S or Hi-M261S**, sodium nitrite, color, **NEWFLAVOR HM series**, **NEWGUM® 6240, NEWGUM® 4208 / NEWGUM® 4210**, sugar, msg, erythorbate and starch etc. Make sure there is no sediment on the bottom of container. Control the temperature around 0-2 °C.

#### **B. Massaging or tumbling Preparation**

Put the lean meat and brine together into the chamber of massager or tumbler in a cold room <5°C; vacuumed during operation. Time taking is according to the RPM of machine, usually have to wait until all brine absorbed and stickiness of meat obtained.

Cure at 0-4 °C for 16 to 36 hours.

Stuffing or molding.

Steaming or smoking cook till internal temperature 72-77°C.

### **Injected Ham**

Dry added during the tumbling.

### **Fish Ball**

**Note:** Increase the **NEWGUM® 6240** dosage to improve the springy texture if fish meat is not fresh or function enough.

#### **Preparation:**

1. Extract the myosin at 0-4 °C in a high speed chopper with 1/3 of formulated water, salt, phosphate **Hi-F261**, **NEWFLAVOR FB Series** for approx. 5-10 minutes. Add essential ingredients in sequence during chopping: **NEWPRO®** or **NEWSOY®** or **NEWCON®** Emulsion, **NEWGUM® 6240**, msg, and sugar etc.
2. Use highest speed to chop the mixture until homogeneous.
3. Add starch and chop until fully dispersed. All the procedures till starch adding must control at <5°C.
4. Meatball Forming.
5. Keep in cold salt solution prior to cook.
6. 40-45°C setting for 5-10 minutes.
7. Water cook till internal temperature reached 72-77°C.

### **Surimi based products( Imitation Crab Meat)**

#### **Preparation:**

1. Extract the myosin at 0-4 °C in a high speed chopper with 1/3 of formulated water, salt, phosphate **Hi-F261**, **NEWFLAVOR FC Series** for approx.10 minutes or more. Add essential ingredients in sequence during chopping: **NEWPRO®** or **NEWSOY®** or **NEWCON®** Emulsion, **NEWGUM® 6240**, msg, and sugar etc.
2. Use highest speed to chop the mixture until homogeneous.
3. Add starch and chop until fully dispersed. All the procedures till starch adding must control at <5°C.
4. Extrusion.
5. 65-80°C Steam cook and bake.
6. Shredded and pigmentation process.
7. Cutting.
8. Steam cooking.
9. Cooling.



**Your True Supplier and Friend  
You Can Count On**

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