

Carrageenan NEWGUM[®] 4210

Product of Singapore

NEWGUM[®] 4210 is an economic Kappa type Carrageenan which is specially designed for food, processed meat and poultry products as a texture improver to control purge, maximizing yield, improving freeze-thaw stability, enhancing juiciness, as well as biting, slicing, and elastic properties. It is highly recommended to use in **non-injected meat and poultry products**, such as restructured ham, meatloaf, hamburger patties, meatball, chicken nugget, steak, emulsified and ground sausages, retorted products, marinates etc.

Addition of NEWGUM[®] 4210

For chopping and mixing type products: add after the meat protein extraction.

For brine preparation: add together with sugar at any steps.

Recommended dosage: 0.1-1.2% (You are always welcome to consult our technologist for your special request and cost consideration recipe)

Packaging

NEWGUM[®] 4210 is packed in 20kg net paper bag with PE liner.

Shelf Life

Two years shelf life if stored in a cool dry place, preferably below 26°C at a relative humidity of 65% or less.



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

Please feel free to contact us

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