

NEWGUM[®] Carrageenan

NEWGUM[®] 4208

Product of Singapore

NEWGUM[®] 4208 is an economic Kappa type carrageenan with similar function as **GPI 520 GPI 550 and GPI 265** ; but they are only suitable and recommended to use in **non-injected meat and poultry products**, such as restructured ham, hamburger steak, emulsified and semi-emulsified ground sausages etc., due to its coarse particle size.

Advantages for using NEWGUM[®] 4208 :

- Improve the water-holding capacity and thus improving the yield from cooking loss.
- Improve and strengthen texture (biting property) and slice-ability.
- Reduce the possibility of water release of finished product in vacuum bag within shelf life period.
- Increase juiciness and elasticity of finished products.
- Improve freeze-thaw stability.
- Without any undesirable flavor and flavor masking effect.
- Improve shelf life.
- Increase the synergy between carrageenan and starch/protein, thus enable to utilize least valued raw materials and its by-products, in order to reduce the cost of production.

Preparation of NEWGUM[®] 4208 in restructured meat products

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

Preparation of brine solution for restructured ham

Orderly add the brine ingredients into cold water in sequence, interaction might happen with other ingredients if it is not added in sequence. Furthermore, lump formation might happen in brine if carrageenan adds before salts and phosphates.

1. Pour 90-80% of formula water into a round brine stirring container, slowly add **NEWPRO[®] I300 (NEWPRO[®] 90)** or **NEWSOY[®] I90** (Inject-able Isolated Soy Protein) or **NEWCON[®] I80** (Inject-able Concentrated Soy Protein) and dissolve it with stirring.
2. Add Quick Dissolved Type Phosphates (**Hi-M-261S or 264S**).
3. Add all kinds of salts.

4. Add **NEWGUM® 4208**. (preferably added together with sugar)
5. Add **NEWFLAVOR HM Series**, texture improver (**NEWGUM® 6240** etc.), erythorbate salt and others.
6. Add the rest of 10-20% water in the form of ice flake to control and maintain the brine temperature around **2-4°C**.

Standard adding procedure of emulsified meat product

<u>Step 1</u>	<u>Step 2</u>	<u>Step 3</u>	<u>Step 4</u>
Extraction	Emulsification		
Raw meat	NEWPRO 90 or NEWSOY® 88 or NEWCON® 70 and derivates	Spices	Starch
Ice	Fat/ skin /by-products	Seasonings	Show meat
Hi-M242 or M249	NEWGUM® 4208 and 6240 other	Ice flake	
And all salts	Functional ingredients		
NEWFLAVOR	Ice flake		



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

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