

# Functional and High Gelling Egg White Powder **NEWGUM<sup>®</sup> 5801 and 5888**

**Product of Singapore**

**NEWGUM<sup>®</sup> 5801 or 5888** is a blended egg white powder, specially designed for the meats, poultry, fish, surimi and non-religious vegetarian foods as a binder. **NEWGUM<sup>®</sup> 5801 or 5888** 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 .

## **Preparation of NEWGUM<sup>®</sup> 5801 or 5888**

**Recommended Dosage:** 0.5%-6.0% of finished product depending on purposes, such as preventing water purse, 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> 5801 or 5888**, **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.**

### **Fish Ball**

**Note:** Increase the **NEWGUM<sup>®</sup> 5801 or 5888** 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<sup>®</sup>** or **NEWSOY<sup>®</sup>** or **NEWCON<sup>®</sup>** Emulsion, **NEWGUM<sup>®</sup> 5801 or 5888**, 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® 5801 or 5888**, 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.



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**Please feel free to contact us**  
7030 Ang Mo Kio Ave 5 #05-57 Northstar@AMK, Singapore 569880  
Telephone: 65-6570 8391 'Fax: 65-6570 8392'E-mail: [newasia@singnet.com.sg](mailto:newasia@singnet.com.sg)