



friedrich ingredients®
FLAVOUR & FUNCTION FOR YOUR SUCCESS™

AGAGEL® 220

Reduce Production Cost and Improve Acceptance of Your Processed Meat Products by using AGAGEL® 220

AGAGEL® 220 [# 11.022]

Blend of carrageenan and xanthan for economical and safe production of sausages, burgers and other processed meat products.

Also suitable for re-structured meat products, i. e. Chicken Rolls.

High water binding and long-lasting holding capability.

25 – 30% extra yield.

No loss of water in the final product

Key Applications

Sausages, burgers, cooked meats

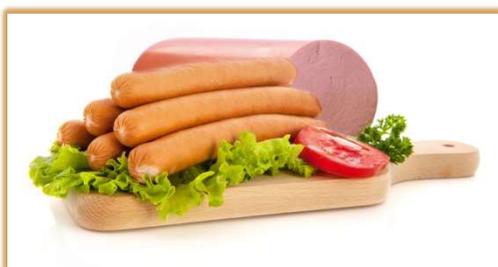
Active ingredients

carrageenan, xanthan gum

Usage Rate

0.3 – 1% in sausages, burgers and cooked meats

Use salt and phosphate separately if desired



Complete ingredient information and detailed, customized production recipes are available free of charge from **friedrich ingredients**. Please write to service@ingredients.de or check online at www.ingredients.de.

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Customer Sample Request

Please send us the following sample(s) for _____ kg of test production
or specify required test quantity here:

Item	Product Information
AGAGEL® 220 [#11.022]	<i>The</i> standard product for cooked sausages. Especially effective with products that are subject to high temperature changes, e.g. airline sausage and pizza crumble. AGAGEL® 220 improves mouthfeel and yield considerably. Usage rate: 3-10 g/kg total recipe weight, depending on desired yield pick-up.
AGAGEL® 370 [#11.076]	For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals. For more tenderness and extra yield of 10-25%. Usage rate: 15-25 g/kg finished product [meat + brine]. WITH SALT!
AGAGEL® 371 [#11.176]	For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals. For more tenderness and extra yield of 10-25%. Usage rate: 5-10 g/kg finished product [meat + brine]. WITHOUT SALT!
AGAGEL® 372 [#11.152]	For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals. For more tenderness and extra yield of 30-40%. Usage rate: 18 g/kg finished product [meat + brine].
AGAGEL® 375 [#11.066]	For cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals. For more tenderness and extra yield of 30-40%. Usage rate: 3.7 % finished product [meat + brine].
AGAGEL® 380 [#11.023]	Complete system of flavour & function for cured, cooked meat products requiring extra yield, e.g. pizza ham, fast food meat, QSR meat and meat for ready meals. For more tenderness and extra yield of 20-80%. Usage rate: 2.5-3.8 % finished product [meat + brine], depending on application. For RED MEAT .
AGAGEL® 390 [#11.024]	Complete system of flavour & function for cured, cooked meat products requiring extra yield, e.g. pizza ham, chicken roll, fast food meat, QSR meat and meat for ready meals. For more tenderness and extra yield of 20-80%. Usage rate: 2.5-3.8 % finished product [meat + brine], depending on application. For WHITE MEAT (Chicken, Turkey)
AGAGEL® 400 [#11.016]	Blend of functional ingredients to manufacture emulsions for meat products, such as sausages, burgers, nuggets & Co. Use also as brine agent for cooked and cured meats, red and white. Allows up to 80% extra yield. Flavour neutral. Usage rate: 1% for emulsions, 4% in brines.
AGAGEL® 500 [#11.015]	Texture improver for burger, nuggets & Co. Improves texture while reducing shrink and deformation of burger patties. Fully functioning from low cooking temperatures. Flavour neutral. Usage rate: 10-30 g/kg, depending on application and desired yield.
AGAGEL® 600 [#11.026]	Fat replacer and functional compound for fat-water emulsions. Fat-water emulsions are usually added to sausages recipes for competitive markets. Usage rate: 1:13:13 for emulsion made from vegetable oil. 1:20:20 for emulsion made from animal fat, such as chicken skin.

Company _____ Name (Person) _____

_____ Position _____

City, Country _____ Fax _____

Phone (Office) _____ Email: _____

Phone (Mobile) _____