

MeatShure[®] Acidulants

Acidulants

MeatShure[®] encapsulated acidulants are used to control pH, develop acidic flavor profiles and increase process efficiency in ready-to-eat meat products. MeatShure[®] acids can be used as an alternative to traditional fermentation methods, allowing the acid to be directly mixed into the meat emulsion without negatively impacting the meat proteins or breaking the emulsion itself.

The encapsulated acidulants are subsequently released from the coating by the combined effects of heat and moisture lowering pH and delivering desired flavor profiles.



Controls

- pH development
- Undesirable reactions
- Purge

Protects

- Integrity of muscle proteins
- Color & texture of meat
- Consistency during processing
- Meat emulsion formation

Delivers

- Superior finished products
- Reliable pH drop for microbial control
- Improved production flexibility
- Greater efficiency, better yield
- Improved product texture
- Consistent flavor & texture throughout shelf life

Function In Application

Substrate

Citric Acid
Lactic Acid
Glucono-Delta-Lactone (GDL)
Sodium Diacetate
Vinegar Flavored Powder

Direct
Acidification

Feature & Benefits

- Prevents proteins denaturation
- Improves texture & eating quality of processed meat
- Reduces thermal processing time & energy requirements
- Eliminates need for starter cultures
- Reliable pH control in every batch
- Provides acidic flavor profile, characteristic of fermented meat

Applications

Pepperoni
Summer Sausage
Snacks Sticks
Pork Rolls
Salami
Chorizo
Meatballs

Pre-seasoning

Sodium Chloride

- Maintains moist, crumbly texture & prevents chewiness
- Prevents stickiness & adhesion to equipment caused by protein extraction
- Improves oxidative stability of fat

Meatloaf
Pizza Crumbles
Meatballs
Hamburguer
Spice Rubs

Meat
Restructuring

Calcium Lactate

- Prevents premature gelation of alginate
- Increases process flexibility
- Manipulates final product texture
- Consistent portion size
- Add value to lower cost cuts of meat

Formed
Meats

