

Acemulsion

Acemulsion is a multi-functional solution suitable in several meat applications. gelling agents in food allows to stabilize multi-phases products such as emulsions (oil/fat/water) and/or incorporate and stabilize even many other different types of meat by-products or food stuffs: such as pork fat, pork skin, beef fat, chicken skins, MDM, hearts, & wide range of vegetable oils and fats.

Acemulsion S

Slow reaction

Jellifies in long-time to allow a safe and simple handling in production, but needs minimum 10 hours resting in chilled room before the jelly reaction is completed, better if the resting time is overnight.

Acemulsion F

Fast reaction

Jellifies in short-time to allow a prompt use in production, a minimal resting time of 4 hours in chilled room is requested.

Applications

(Hot dogs, Meatballs, Salami, Burgers, etc.)



Advantages:

- High gelling properties and functional improvement of many cheap meat by-products which can be transformed into good quality raw materials
- Very strong and white thermo-stable fat emulsions (even sterilization)
- Cost saving (It is cost-effective, especially against emulsions made with ISP and/or caseinate)
- No off-taste
- No allergen