

## Colloides Naturels International Press Release



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### LIANGEL : YIELD IMPROVEMENT IN PROCESSED MEAT

In the processed meat industry, the role of hydrocolloids with water retention and freshness shelflife improvement is recognised worldwide. Carrageenan is the most suitable hydrocolloid since it interacts with proteins. CNI has developed in association with other water soluble gums the best suitable carrageenan to perform quality : LIANGEL® .

Specially developed for emulsified meat (pork, beef or poultry) and for ham injection LIANGEL® has been formulated after numerous tests in pilot plant in France. LIANGEL® does fulfil the requested parameters of the processed meat industry i.e. specific mesh size, homogeneous dispersion in the brine and anti – swelling effect, low viscosity at low temperature. Having the maximum interactivity with proteins and water, LIANGEL® in ham creates a close and perfect repartition of the brine in the muscle.

LIANGEL® used in injection or tumbling avoids losses during cooking and prevents syneresis in the film at the storage. LIANGEL® improves mouthfeel of finished products, which can be easily sliced with a nice knack.