

# PRODUCTS CATALOGUE

 meat



### Processing aids

TRANSGLUTAMINASE

### Vegetable fibers

BAMBOO FIBER

CARROT FIBER

INULIN

LEMON FIBER

OAT FIBER

PSYLLIUM FIBER

SUGAR-BEET FIBER

WHEAT FIBER

### Flavour enhancers

E621 MONOSODIUM GLUTAMATE

E627 + E631 INOSINATE GUANYLATE

### Acidity regulators

E260 ACETIC ACID

E270 LACTIC ACID

E325 SODIUM LACTATE

E326 POTASSIUM LACTATE

E327 CALCIUM LACTATE

E330 CITRIC ACID

E331 SODIUM CITRATE

E575 GLUCONO-DELTA-LACTONE (GDL)

### Antioxidants

E300 L-ASCORBIC ACID

E301 SODIUM ASCORBATE

### Thickeners / stabilizers

E407 CARRAGEENAN

### Preservatives

E200 SORBIC ACID

E202 POTASSIUM SORBATE

E250 SODIUM NITRITE

E252 POTASSIUM NITRATE

### Vegetable proteins

PEA PROTEIN

### Milk powder

SKIMMED MILK POWDER

### Flours and bread-crumbs

BREAD CRUMBS

### Starches

RICE STARCH

### Sugars

DEXTROSE

FRUCTOSE

GLUCOSE SYRUP

LACTOSE

MALTODEXTRIN

### Dehydrated vegetables

DEHYDRATED GARLIC

DEHYDRATED ONION

DEHYDRATED PARSLEY

DEHYDRATED TOMATO

POTATO

### Spices

BLACK PEPPER

CARTHAMUS

CHILLI PEPPER

CINNAMON

CLOVES

NUTMEG

ORIGANUM

PAPRIKA

WHITE PEPPER

### Flavours

FLAVOUR

Other ingredients

SALT

Other additives

E500 SODIUM BICARBONATE

### Solution for cooked meat products

CARNIBRINE	Functional semifinished products for processing cooked hams, cooked shoulders and roasts Slicing holding capacity Yield increasing Proteins enrichment Fiber enrichment Flavour enhancement
CARNIFLAOUR	Flavouring preparations to give a specific flavour to all types of meat-based products E-number replacement Pathogens reduction Flavour enhancement Nitrites/Nitrates replacement
CARNIFLORA	Range of starter cultures developed to assure safety, quality and innovation in meat-based products. Colour stabilizer E-number replacement
CARNILAC	Functional semifinished products to replace caseinate and milk derivates Slicing holding capacity Yield increasing Milk caseinate replacement
CARNILIFE	Functional semifinished products to be used when "healthy claims" are required Salt reduction
CARNIOXI	Functional semifinished products with specific antioxidant action Antioxidants
CARNISPICE	Flavouring preparations to replace traditional spices in order to keep the microbial count low Pathogens reduction Flavour enhancement Spices replacement
CARNITEX	Functional semifinished products for colour stabilization Colour stabilizer
NATUROXI	Antioxidant system based on vegetable extracts Antioxidants Natural antioxidants

### Solution for emulsified meat products

CARNIFLAOUR	Flavouring preparations to give a specific flavour to all types of meat-based products Shelf life extension Flavour enhancement
CARNILAC	Functional semifinished products to replace caseinate and milk derivates Yield improvement Texturizing properties Milk caseinate replacement
CARNILIFE	Functional semifinished products to be used when "healthy claims" are required Salt reduction
CARNIMUL	Functional semifinished products for processing emulsified products such as Bologna sausage and frankfurters Yield improvement Texturizing properties Shelf life extension Proteins enrichment Fibers enrichment
CARNIOXI	Functional semifinished products with specific antioxidant action Antioxidants
CARNISPICE	Flavouring preparations to replace traditional spices in order to keep the microbial count low Flavour enhancement Pathogens reduction Spices replacement
CARNITEX	Functional semifinished products for colour stabilization Colour stabilizing
NATUROXI	Antioxidant system based on vegetable extracts Antioxidants Natural antioxidant

### Solution for fresh meat products

CARNIFLAOUR	Flavouring preparations to give a specific flavour to all types of meat-based products Flavour enhancement Pathogens reduction
CARNIFLORA	Range of starter cultures developed to assure safety, quality and innovation in meat-based products.

Biopreservation

CARNIFRESH	Functional semifinished products for processing fresh products like sausages and hamburgers Pathogens reduction Colour stabilizer Texturizing properties E-number replacement
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CARNILIFE	Functional semifinished products to be used when "healthy claims" are required Salt reduction
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CARNIOXI	Functional semifinished products with specific antioxidant action Antioxidants
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CARNISPICE	Flavouring preparations to replace traditional spices in order to keep the microbial count low Pathogens reduction Spices replacer
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CARNITEX	Functional semifinished products for colour stabilization Colour stabilizer
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NATUROXI	Antioxidant system based on vegetable extracts Antioxidants Natural antioxidants
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**Solution for prepared food**

CARNIFLAVOUR	Flavouring preparations to give a specific flavour to all types of meat-based products Shelf life extension E-number replacement Flavour enhancement Nitrites/Nitrates replacement Cooking time reduction
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CARNILIFE	Functional semifinished products to be used when "healthy claims" are required Salt reduction
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CARNIMIX	Functional semifinished products to be developed on the customer specific needs Yield improvement Texture improvement Shelf life extension Antioxidants E-number replacement
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Flavour enhancement  
Allergen free

CARNIOXI      Functional semifinished products with specific antioxidant action  
Antioxidants

CARNISPICE      Flavouring preparations to replace traditional spices in order to keep the microbial count low  
Flavour enhancement  
Pathogens reduction  
Spices replacement

NATUROXI      Antioxidant system based on vegetable extracts  
Antioxidants  
Natural antioxidants

### Solution for seasoned / fermented products

CARNIFLAOUR      Flavouring preparations to give a specific flavour to all types of meat-based products  
Nitrites/Nitrates replacement  
Flavour enhancement

CARNIFLORA      Range of starter cultures developed to assure safety, quality and innovation in meat-based products.  
Texture Improvement  
Shelf life extension  
Lysteria monocytogenes control  
GDL replacement  
Fermentation time shortening

CARNILAC      Functional semifinished products to replace caseinate and milk derivates  
Texture Improvement  
Fermentation time shortening  
Milk caseinate replacement  
Cost reduction  
Proteins enrichment

CARNILIFE      Functional semifinished products to be used when "healthy claims" are required  
Salt reduction

CARNIOXI      Functional semifinished products with specific antioxidant action  
Antioxidants

CARNISPICE      Flavouring preparations to replace traditional spices in order to keep the microbial count low



Spices replacement

NATUROXI

Antioxidant system based on vegetable extracts

Antioxidants

Natural antioxidants