

SuperBind™ HB-CT

Description

SuperBind™ is a new concept phosphate blend that is designed to achieve superior binding in a variety of meat products. It is particularly helpful to enhance binding in lower sodium meat and poultry products.

Benefits of SuperBind™ HB-CT Phosphate Blend

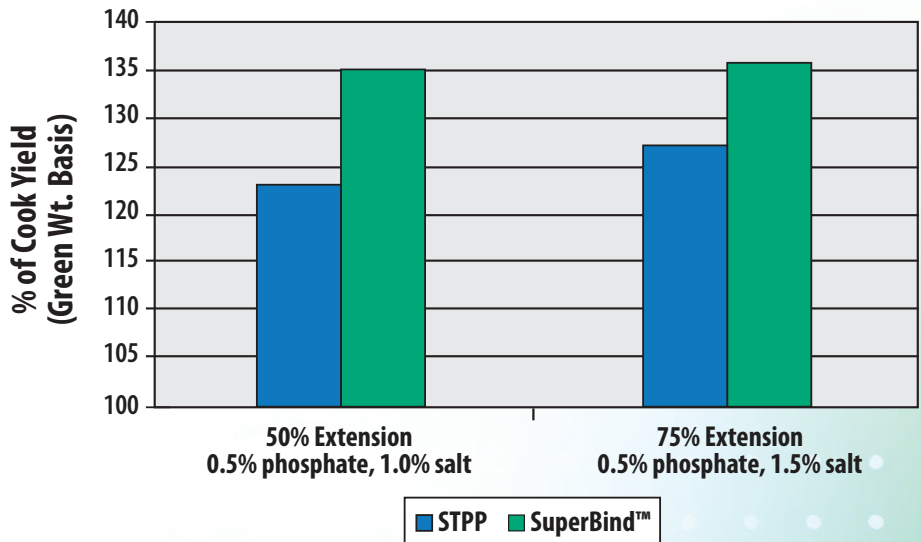
- ◆ Very good cook yields
- ◆ Superior retention in low salt meat products
- ◆ High piece to piece binding
- ◆ Higher use of lower bind meats while maintaining yield and texture
- ◆ Good solubility

Applications

- ◆ Beef, pork and chicken meat toppings
- ◆ Low salt fabricated ham
- ◆ Low salt sausage and taco fillings
- ◆ Chicken nuggets and fabricated turkey breast
- ◆ Beef patties, meat balls and meat loaves



Cook Yield for Chunked Ham



SuperBind™ achieves a greater yield increase over STPP at 1% salt compared to 1.5% salt.



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SuperBind™ HB-CT

Mix and Form

Chunked and formed ham and turkey products are mixed with SuperBind™ and salt (less needed) until a sticky exudate forms. The exudate binds deli rolls and roasts into products with strong integrity and good sliceability.

Grind and Form

Meat patties, meat balls, taco fillings and nuggets are simply mixed with SuperBind™ and salt (less needed) and formed into products. Mixing time depends on extension level, binders and fillers.

Comminuted

Hot dogs and bologna meats are comminuted with dry SuperBind™ and salt (less needed) to solubilize protein that forms a strong emulsion. The stable emulsion avoids moisture and fat leakage even when weaker binding meats are used.

Labeling

Sodium Phosphate

Technical Service

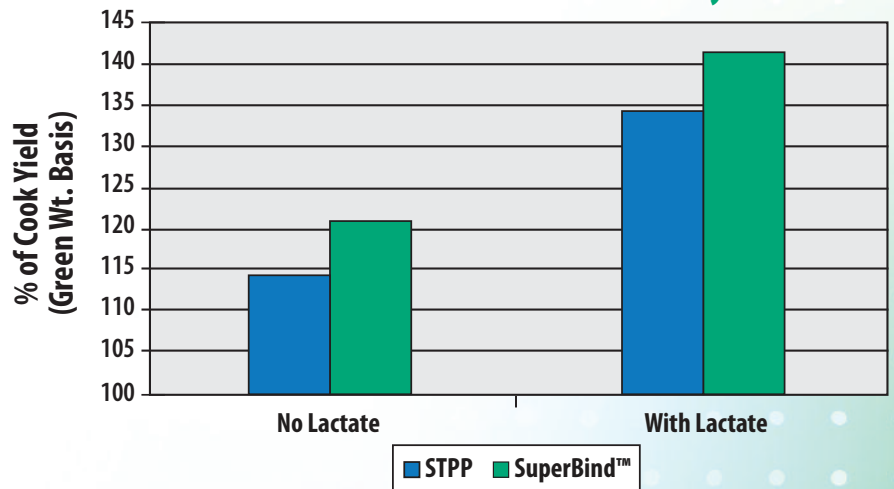
For additional assistance call **866-631-7394**.

Website

Visit our website at www.innophos.com to view Product Data Sheets, MSDS, Certificates, etc.



Cook Yields for Ground Turkey



75% extension, 0.5% phosphate, 0.5% salt



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