Phosphates for Meat and Poultry Processing
Retain Peak Flavor and Goodness

Innophos®
Phosphates in Meat and Poultry Processing

Applications

Injected Meats
Steaks and roasts are injected to achieve uniform phosphate distribution. Less purge means that meats will retain good appearance, flavor and texture.

Inject and Tumble
Hams, turkey breasts and other higher extended whole meats are best treated by injection followed by tumbling. This process achieves internal protein extraction that maintains whole meat structure with less shrinkage.

Comminuted
Hot dogs and bologna meats are comminuted with phosphate powder and salt to solubilize protein that forms a strong emulsion. The stable emulsion avoids moisture and fat leakage even when weaker binding meats are used.

Tumble Marination
Chicken breasts, pork fillets and beef medallions are tumbled for 30 min. to several hours with marinade to achieve quality products that are tender and juicy.

Mix and Form
Chunked and formed ham and turkey products are mixed with phosphate and salt 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 phosphate and salt and formed into products. Mixing time depends on extension level, binders and fillers.

SuperBind™, OptiBind and OptiBalance retain the natural juices and moisture added during processing of marinated chicken, pork and beef during refrigerated or frozen storage, thawing and cooking.
Concerned About Sodium?

Try one of our new blends to help achieve low sodium requirements for meat and poultry products.

**SuperBind™ HB-CT**  
(Sodium Phosphate Blend)

**Benefits of using SuperBind™ HB-CT**
- Very good cook yields
- Superior retention in low salt meat products
- High piece to piece binding
- Higher use of lower binding meats while maintaining yield and texture
- Good solubility

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

**Curavis® So-Lo 93**

Curavis So-Lo enhances processed meat and poultry without compromising taste.

**Benefits of using Curavis® So-Lo 93**
- 93% less sodium than standard sodium phosphates
- Good binding qualities
- pH formulated for optimum taste and appearance

**Applications**
- Can be used in a wide range of beef, pork and poultry products

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**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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<th>Phosphates</th>
<th>Chicken Breast</th>
<th>Deli Ham</th>
<th>Roast Beef</th>
<th>Marinated Pork</th>
<th>Meat Balls</th>
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Innophos offers a complete range of phosphates for your meat and poultry applications. From retaining moisture and texture to maintaining flavor, phosphates play an important role in the meat and poultry industry. The products Innophos has developed to support this industry as it continues to research and develop healthier and tastier foods are:

- ColorSure
- Curavis® So-Lo 93
- Kena™
- OptiBalance
- OptiBalance 300
- OptiBind
- StabilColor
- SuperBind™

The product application information set forth in this document is provided in good faith, and is primarily based upon our current knowledge and information we receive from customers. It is the user’s responsibility to determine the suitability of Innophos’ products for any application. In no event should such information be used as a substitute for applications testing or other evaluations to determine product suitability. This information is provided without warranty or obligation of any kind, including its completeness or accuracy, infringement of intellectual property rights, legal or regulatory requirements, or results obtained from use of the information. Innophos warrants solely to meet standard manufacturing specifications for its products, subject to the limitations set forth in its standard terms and conditions of sale, or those set forth in a written contract between Innophos and its customer.

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