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	HT ADL 300 + M RICE BRAN		Code: 03 - FT
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1. Product description: Defatted white rice bran for consumption as an ingredient in processed meat products.

2. Technological properties:

- Thickening ingredient with optimized bonding and water retaining capabilities.
- Excellent emulsion stability, and gelatinization and dispersion capabilities.
- Replaces fat in several meat products with optimized performance.
- Grain size adequate for different meat applications.
- Excellent protein and carbohydrate balance, preferably used in formulation balances to meet the Standard identification and quality (PIQ) for meat products.

3. Sensory and nutrition properties:


- Neutral taste in cooked products.
- Taste highlighted in high temperature heated products (fried or grilled) for its high glutamic acid grade.
- Gluten-free product.

4. Application and recommended use for meat products:

- Cooked cold cut emulsion products: up to 3%
- Frozen restructured meat (patty): up to 2,5%
- Hamburger: up to 2%
- Restructured breaded products: up to 3%

Approximate percent composition:

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Content	%
Moisture and volatile matter	Maximum 8,00
Crude Protein (dry basis)	Minimum 17,00
Fat	Maximum 1,50
Carbohydrates	Approximately 52,00
Fiber	Aproximadamente 10,00
Mineral Matter	Maximum 12,00

5. Usage: Product shall be incorporated into formulations in accordance with recommendations for use of general thickeners; this shall be preferably added following the addition of ice and prior to the addition of fat. Mixing with other ingredients is recommended, as required, while making of batter.

6. Appearance and package: Homogeneous powder, with low grain size and color cream in shades of white. 25 kg polyethylene package.


7. Storage condition: Product shall be stored in a sheltered area, protected against sunlight, and tightly closed in a dry and ventilated location.

8. Further information

“HT ADL 300 + M” is a multi-functional ingredient with many advantages as related to conventional thickeners due to the healthy appeal provided as it is added. It is hypoallergenic and its low fat grade combined with high grades of fiber, carbohydrates and protein significantly enhance the final nutritional value of meat products as compared with alternative conventional ingredients.

It can be easily handled during processing and interacts very well with water, fat and different raw materials.

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9. Shelf life: It can be used until one year after the date of manufacturing, provided storage and transport guidelines are followed.

10. Food safety : Ingredient “HT ADL 300 + M ” is obtained through manufacturing process ensured as per HACCP system and Good manufacturing practices with quality assurance certification for food application purposes.

11. Technical support : CLW Alimentos has personnel skilled in developing meat product formulations in partnership with universities and research centers to meet companies' technical needs in this segment.

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