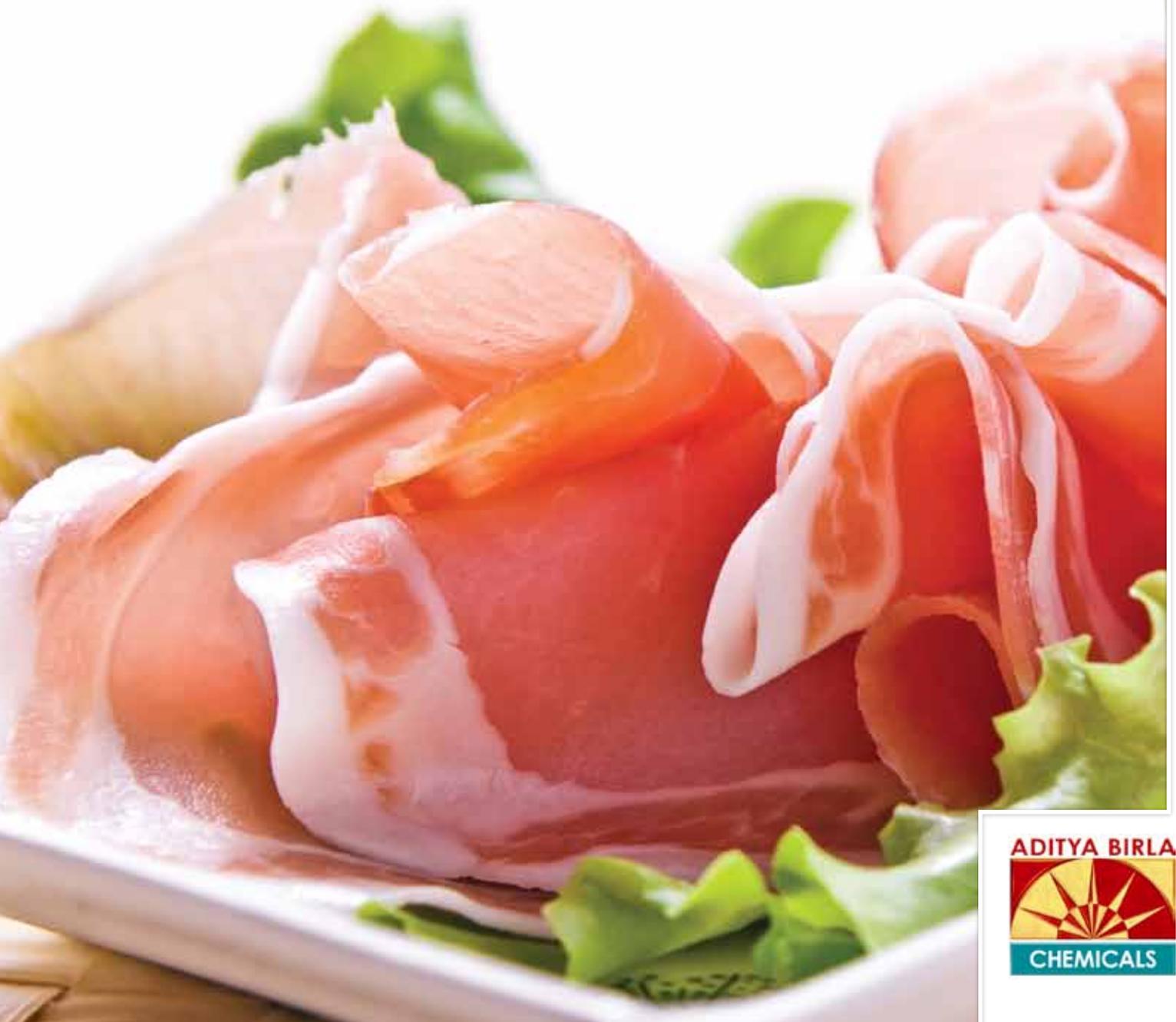


gusto™

PHOSPHATES
FOR MEAT



ADITYA BIRLA



CHEMICALS

Benefits of Phosphate Blends in Meat

Fresh meat with high nutritional value has a limited shelf life, which can be extended by cold storage. However, purge loss, shelf life extension and protein binding are limited with the cold storage process. The use of phosphate blends improves the overall quality of meat to the desired level and provides the following benefits:

Retains Moisture

After slaughter, pH value of meat products keeps decreasing due to biochemical processes resulting in mineral loss and texture deterioration. Moisture must be retained in the muscle protein to ensure its freshness and tenderness. Phosphate blends restructure the proteins (Actomyosin), thereby, improving its binding properties and water holding capacity. Hence, phosphate blends prevent the purge loss during transportation and storage.

Emulsion Stabilization

Meat is susceptible to dehydration and reduction in ionic strength. Phosphate blends help in internal protein extraction to delay the denaturation of unsaturated protein to retain the freshness, taste, appearance and nutrition values of meat and sausage products.

Preservation of Colour : Perfect Appearance of Meat

Natural oil and fat available in meat is susceptible to oxidation and microbiological spoilage. Thus, delaying these oxidation reactions is necessary to ensure palatability of meat. The excellent preservation properties of phosphate blends are used to ensure longer shelf life and protecting natural taste and colour even after subsequent preparations.

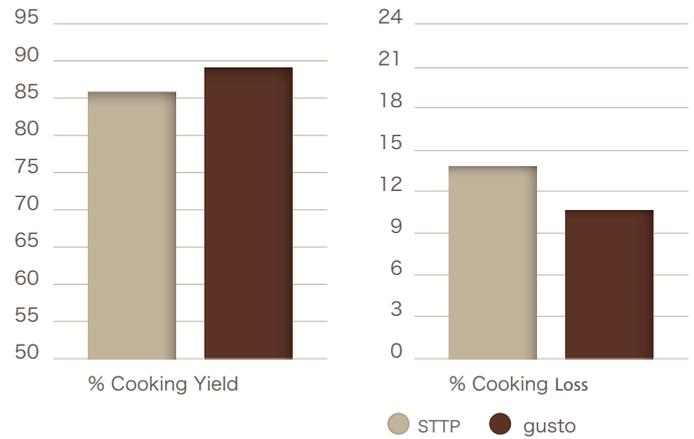


The **gusto**™ Advantage

We, at **Aditya Birla Chemicals (Thailand) Ltd.**, have designed the **gusto** range of phosphates and specifically targeted to fulfil your meat processing requirements for various applications.

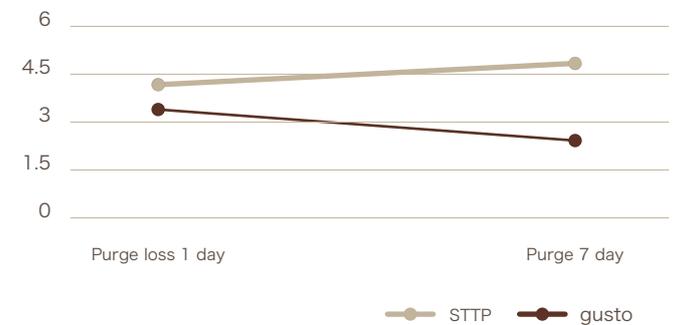
REDUCES COOKING LOSS & IMPROVES COOKING YIELD

Cooking Loss and Yield Comparison with STTP & gusto



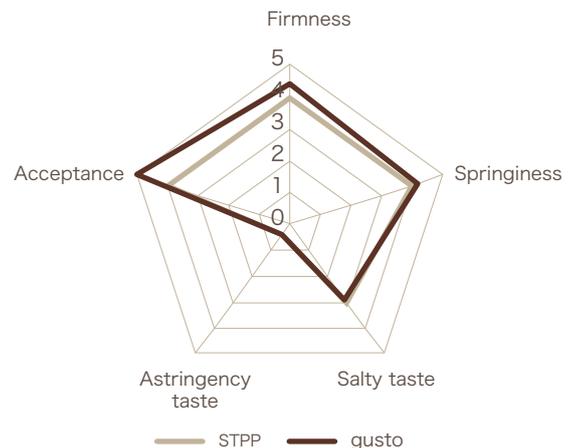
REDUCES PURGE LOSS

Purge Loss Comparison with STTP & gusto



IMPROVES ORGANOLEPTIC PROPERTIES

Sensory Performance with STTP & gusto



gusto™ Applications in Meat Processing



Marinated Beef, Pork and Chicken Meat

Marination with gusto before cooking ensures retention of natural ingredients and succulence of beef, pork and chicken meat. It also maintains natural juices and flavours present in the meat, thereby preserving the original taste of the meat. gusto also helps in minimising the drip and cooking losses during meat processing.



Injected Hams and Steaks

For injected ham, gusto has been formulated to dissolve at low temperature of brine solution. The use of gusto in injected hams and steaks achieves an internal protein extraction to improve binding and water holding capacity. Meat retains good appearance, texture and flavour due to lesser purge.



Turkey Meat

The use of gusto helps in ensuring the texture wholeness and enhancing the palatability of chunked and turkey ham. gusto holds the tissues to ensure extraordinary slicability. It protects meat protein from losing the natural texture and appearance over time, thereby, improving its tenderness and juiciness.



Meat Balls and Nuggets

gusto provides better binding properties to nuggets and meat balls. The customised formulations provide the perfect shape and elasticity to the nuggets and meat balls. The purge loss during storage is reduced upon use of gusto, which extends the shelf life and retains the freshness of the meat.

OUR CUSTOMISED SOLUTIONS FOR MEAT PROCESSING

Application	Product	Advantages and properties of the product
Chicken marinated	gusto M31	Improves texture and color High solubility in chilled water
	gusto M33	Prevents paleness and retains natural color of chicken breast Enhances the tenderness of meat
Injection ham	gusto M42	Improves the firmness and springiness Prevents drip and moisture loss during storage
	gusto M36	Enhances the binding property Accelerates cure and color development
Sausage	gusto S01	Improve firm texture and meat emulsion
	gusto S07	Reduces cooking loss Improves crunchy texture
Meat ball	gusto B61	Improves firmness and springiness

In addition to the above range, we also have an extensive application laboratory which is available to provide custom made solutions to your meat processing requirements. Please contact us for more information.

ADITYA BIRLA



CHEMICALS

WHERE WE ARE AROUND THE WORLD

Aditya Birla Chemicals (Thailand) Ltd.
is part of one of India's most respected
industrial houses, **the Aditya Birla Group.**

- US \$ 40 Billion of Revenues
- Fortune 500 Company
- Present across 37 Countries
- More than 100,000 Employees worldwide

Aditya Birla Chemicals (Thailand) Ltd.
serves customers across the world operating
in diverse industries such as food processing,
personal consumer products, pulp and paper
detergents, water treatment and more.



OUR CUSTOMISED SOLUTIONS FOR FOOD PROCESSING

corino[®]

Phosphates for Cheese

gust[™]

Phosphates for Meat

pearl[®]

Phosphates & Non Phosphates
for Seafood

délice[™]

Phosphates for Bakery

Aditya Birla Chemicals (Thailand) Ltd.

Phosphates Division / Marketing Department
77 Moo 6, Soi Sukhaphiban 1

Poochao Samingprai Road, Samrong

Phrapradeng, Samutprakarn 10130, Thailand

T. +66 2 7042100

F. +66 2 7484970

E. customerservices.thaichemicals@adityabirla.com

www.adityabirlachemicals.com



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