

## Customer Communication Sheet

CCS-06-060514



### NaProMix M30

#### (Application)

Minced meat products like rissole, hamburgers, cevapcici, finger foods are traditionally prepared by using whole egg or egg yolk as a binder.

NaProLup P52 replaces whole egg/egg yolk in minced meat preparations and can even improve cross linking of the meat particles as well as water and drip adsorption in the final product.

Superior results are obtained for example by applying a compound of dried white bread crumbs plus NaProLup P52 together with some further flavouring ingredients, spices and salt.

A premix of this compound has to be prepared together with cold water. After 5 minutes, cold minced meat (e.g. 50 % of pork and 50 % of beef) will be added to the premix and intensively agitated in a kneader for another 5 minutes. The meat dough is then ready for forming balls, patties or other shapes and for frying or roasting.

NaProLup P52 acts fat emulsifying, water binding and cross linking and thus water content in the meat dough can be increased, loss of water and meat juice can be minimised during frying/roasting and microwave re-heating or IR warm keeping. Mouthfeel and flavour of the "crust" are superior and texture and sensory properties in general are significantly improved towards "home made" preparation (soft, roasty, ...).