



**SOCIUS**<sup>™</sup>  
INGREDIENTS BY DESIGN

# Ingredients & Systems for Meat Applications



**Value Driven Innovation**

## MEAT APPLICATIONS

Socius offers a range of ingredients for meat applications. These include ingredients to improve yield and texture in processed meats and also a new range of innovative ingredients for Natural Meat Products.

### SO-text<sup>™</sup> Carne

The SO-TEXT Carne range offers cost effective functionality in cooked meat products. They:

- Improve texture and juiciness
- Reduce water loss during cooking
- Control post-packaging purge
- Improve freeze-thaw stability
- Maximize slicing yield
- Minimize striations or striping

#### 30% Extended Tumbled Ham - Formula

	Over 100%	100 % basis	Brine (Formula basis)	Brine 100% basis
Pork ham muscle	100.00	76.92%		
Water	25.22	19.40%	19.40%	84.05%
Salt	2.07	1.59%	1.59%	6.90%
Nitrited salt (6.25%)	0.25	0.19%	0.19%	0.83%
Dextrose	1.30	1.00%	1.00%	4.33%
Sodium tripolyphosphate	0.59	0.45%	0.45%	1.97%
So-TEXT MS70100	0.52	0.40%	0.40%	1.73%
Sodium erythorbate	0.06	0.04%	0.04%	0.18%
Spices & seasonings	0.00	0.00%	0.00%	0.00%
<b>Total</b>	<b>130.00</b>	<b>100.00%</b>	<b>23.08%</b>	<b>100.00%</b>

The new SO-tec<sup>™</sup> range of ingredients for meat applications are designed for Natural Meat products.

### SO-tec<sup>™</sup> Natcure

Manufacturers of Meat products can now cure their products naturally with SO-TEC Natcure. This unique product delivers the color and flavor you desire naturally.

### SO-tec<sup>™</sup> Antiox

The range use synergistic combinations of natural anti-oxidants to give extended shelf life without affecting flavor.

	Processed Ham	Processed Turkey	Natural
SO-text <sup>™</sup> Carne	*	*	*
SO-tec <sup>™</sup> Natcure			*
SO-tec <sup>™</sup> Antiox			*

