
















## STABILISING SYSTEMS for MEAT PRODUCTS

Product	Plant based	Clean Label	Palm-free	Characteristics
<b>INJECTED HAM</b>				
SWISSGUM M-1000				very good water binding, yield increased
SWISSGUM M-1001				= M-1000 with semi-refined carrageenan
<b>SAUSAGES / COLD CUTS</b>				
SWISSGUM M-1101				sausages, cold cuts, fine paste
SWISSGUM M-1102				enhanced bite hot consumed sausages; vegan sausages
SWISSGUM M-1151				cooked sausages
SWISSGUM M-1152				smoked sausages
SWISSGUM M-1201				improved bite in Frankfort & vegan sausages

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Product	Plant based	Clean Label	Palm-free	Characteristics
<b>FAT EMULSIONS / COATINGS</b>				
SWISSGUM M-1300				meat emulsions, fat can be reduced
SWISSGUM M-1230				coatings for sausages
<b>BURGER / KEBAB</b>				
SWISSGUM M-1501				good water holding capacity
SWISSGUM M-1504				Burger, minced cutlets
<b>VEGAN SAUSAGES</b>				
SWISSGUM C-4306				vegan sausages, cold cuts improved bite
SWISSGUM C-4312				hot consumed sausages, improve "Knack"