



CATALINA
Food Solutions

**NATURAL
TEXTURIZING
AGENTS**



**CATALINA
NATURAL
SOLUTIONS**

**THE BEST
RANGE OF
NATURAL
INGREDIENTS
FOR NATURAL
TEXTURE.**

Natural Texturizing Agents



**NATURAL
LABELLING**



**GREAT
TEXTURE**



**IMPROVED
YIELDS**



**LOWER
PURGE**






**HIGHER JUICE
RETENTION**



**BETTER
ASPECT**

In order to develop our range of natural texturizers, the different sources of natural substances have been thoroughly studied so as to develop synergistic blends which in hindsight naturally provide a natural texture. Catalina's scientific team has studied the different functionalities of soluble and insoluble

vegetable fibers, the different vegetable and animal proteins as well as of various starches to acquire natural solutions that provide the desired texture to a wide variety of foods. Whether it may be the need of a firm, spreadable or creamy texture as well as others.

APPLICATION		PRODUCT	ADVANTAGES
 MINCED MEAT		FIBERSAN-901	Natural meat structure Avoid compaction Open texture Juice retention
	 BURGERS	BINDERSAN-740	Firm texture Easy forming Lower shrinkage after cooking Juice retention Meaty bite
	 MEAT BALLS		
 SAUSAGES		EXTENSAN-540	Mass extension Higher yields Firm texture Easy forming Lower shrinkage after cooking Meaty bite
 NUGGETS		BINDERSAN-740	Easy forming Higher yields Lower shrinkage after cooking Meaty bite
 SEEHK KEBAB		BINDERSAN-740	Firm texture Easy forming Juicy texture
 DONER KEBAB		BINDERSAN-740	Holds structure Easy forming Juice retention
 MEAT EMULSIONS		GELSAN-3251	Emulsion stabilization Improved texture Firmer bite Purge reduction Higher yields



MEAT FILLINGS

EXTENSAN-540

Strong binding
Purge reduction
Juicy texture



COOKED HAM

GELSAN-3251

Higher yields
Lower purge
Improved sliceability
Reduces syneresis



TOPPINGS

GELSAN-5429

Outstanding stability
Purge reduction
Juicy texture



REFORMED BACON

GELSAN-729

Purge reduction
Strong binding
Higher yields



PEPPERONI



SALAMI



SALCHICHON



CHORIZO

LISAN-9940

Improved yields
Strong binding
Improved sliceability



SAUCES

GELSAN-9352

Emulsion stabilization
Improved texture



MARINADES

GELSAN-1152

Emulsion stabilization
Improved texture



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