

Phosphate free meat products with Nutrilac[®] HA-7777





Phosphate-free meat products with functional milk proteins

We at Arla Foods Ingredients brings meat products closer to nature.

Meat processors are often surprised when they experience the high sensory quality of meat products where phosphate is replaced by natural functional milk proteins from Arla Foods Ingredients.

In ham and sausage products, the proteins match the water-binding properties of phosphate perfectly, creating a tender, juicy texture. Syneresis and cooking loss are minimal – and flavour improved.

“Phosphate can give a slightly metallic off-taste. This is eliminated using our functional milk proteins, which also have a meat-like structure.

Natural image

Phosphate replacement is a major focus area for Arla Foods Ingredients as meat processors look to give their products a more natural image.

“Unlike phosphate, our proteins are not subject to dosage restrictions. This gives extra flexibility when developing formulations that live up to our customers expectations.

From premium to economy

We at Arla Foods Ingredients develops phosphate-free solutions for meat along the whole market scale. In premium meat products, where the required yield increase is typically a modest 5-30%, the proteins are important to minimize syneresis. Economy products, such as pizza ham, include functional milk proteins to secure stable water-binding for a yield increase of 80-100%.

Many customers have already tested phosphate-free solutions in the Arla Foods Ingredients’ meat application lab.

Building a clean label

Arla Foods Ingredients can satisfy many of the meat industry’s clean label needs. An extensive range of milk proteins with specific functionalities provides the building blocks for replacing several e-number additives.

Using these effective solutions, meat processors can respond to consumer demand for more natural products.





Nutrilac® HA-7777

Nutrilac® HA-7777 is a highly nutritious and natural milk protein especially developed for phosphate free product and water binding agent for all kind of ham products. The product yield is improved significantly due to the firm gel obtained by using Nutrilac® HA-7777.

- › Good waterbindings properties
- › Heat stability
- › Easy to dissolve
- › E-number free

Your application trials in our lab

At Arla Foods Ingredients, we provide a series of options for testing dosage levels, including laboratory test systems, pilot-scale application trials, and large-scale trials on customer production lines.

In laboratory tests of cold and hot emulsions, we can measure texture and cooking loss. This enables us to provide precise dosage advice. We can also advise on process simplification in order to cut costs on the production line.

At Arla Foods Ingredients, we aim to help our customers stand out from their competitors.

Tailor-made solutions are our focus.





Easy to handle

Nutrillac® HA-7777 is a natural milk protein stabilizer in powder form. It is easy to work with in the plant and has a long shelf life, when stored correctly. Arla Foods Ingredients has a global sales network ensuring fast and reliable deliveries.

Specifications

A summary of the chemical and microbiological specification for Nutrillac® HA-7777 is given in the table below and can be found on separate datasheets.

Chemical specifications

Protein	75-79%
Lactose	5-9%
Fat	max. 4.5%
Ash	max. 7%
Moisture	max. 6%

Microbiological specifications

Total plate count	max. 50,000/g
Enterobacteriaceae	< 10/g
Staphylococcus aureus coagulase+	absent in 1 g
Mould / yeast	< 100/g
Salmonella negative	in 125 g

Question:

Do we need special storage conditions for Nutrillac® HA-7777?

Answer:

Nutrillac® HA-7777 – are stable at ambient temperature and has a long shelf life.

Packaging and storage

Nutrillac® HA-7777 is delivered in 20 kg paper bags lined with a polyethylene inner bag. A pallet will hold 360 kg Nutrillac® HA-7777.

Store the closed bags under cool and dry conditions to prevent deterioration due to humidity and high temperature.

Delivery options

Arla Foods Ingredients is represented globally by a number of sales offices, account managers and distributors. Find your local representative on www.arlafoodsingredients.com and ask about the delivery options in your region.

Tell us how we can help you

Simply order a sample of Nutrillac® HA-7777 if you want to try it in your own recipes. Or, ask for more information if you want to discuss specific technical details in more depth.

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