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PRODUCT INFORMATION

NATRALTECH CT¹ TENDAADE T

with advanced Bonded-Moisture System
Turkey Marinade Premix

DESCRIPTION.

The NATRALTECH CT¹ TENDAADE range of marinade premixes are scientifically formulated powders for moisture enhancing and tenderizing poultry meats without phosphates (i.e., without the additive numbers 339, 340, 341, 450, 451, & 452). These premixes are formulated for use in injection and massaging systems to extend the poultry meat by nominally 6-12% and improve the tenderness of firmer cuts of meat.

The primary tenderization ingredient is kiwi fruit extract powder (see further information below).

BENEFITS AND ADVANTAGES.

1. No additive numbers – Clean Label
2. No phosphate
3. Consistent tenderness – quick results
4. Scientifically formulated proven optimized natural system
5. Clean flavour – no metallic notes from phosphates
6. Advanced water binding technology – yield retention
7. Easy to use – simple quick dissolution premix

KIWI FRUIT EXTRACT POWDER.

Raw kiwi fruit has long been used by chefs as a tenderising agent usually by finely chopping and spreading it directly onto the meat or by including it in marinades. The disadvantage of using the kiwi fruit in this way is that it is a very powerful source of enzyme (actinidin) and it is easy to use too much which results in meat with a slimy, poor texture and unappetising appearance.

Kiwi fruit extract powder is a natural product prepared from high-grade kiwi fruit. The unique and innovative extraction procedure ensures the protease enzyme “actinidin” is available in high consistent levels. Thus the low and optimal usage of the enzyme via a premix application assures the ideally suited product for use either in the kitchen or in a commercial meat processing plant at a cost-effective rate.

¹ Clean Technology

USAGE

a. INJECTION

Make pickle as 1kg TENDAIDE T premix in 3.5 litres of iced water.
Inject to 6-12% extension.

b. MASSAGING

After inject to achieve the best yield results, and to improve the texture and evenness of the moisture up-take it is advised to consider a massage step. 6rpm for 30-90 minutes depending on the meat piece size.

This product has also been formulated to be used in conjunction with sodium lactate solution or a similar approved product to aid shelf-life. Please contact us to aid you in your pickle make-up for the use of sodium lactate.

SPECIFIC REQUIREMENTS

Chemical Parameters	Average Value
Moisture	<10%
Microbiological Parameters <i>(Using AOAC, Aus Std or equivalent, validating testing methods)</i>	Specified Value
Total Viable Count/g	<50,000 CFU
Salmonella/25g	Not detected
E.Coli/g	Negative
Organoleptic	
Odour	Not off odours. Odour is neutral.
Visual (powder)	White to beige powder. No lumps.
Taste	Salty, with a subtle sweetness

INGREDIENTS

Maltodextrin, Salt, Starch (Tapioca, Potato), Dextrose, Xanthan Gum, Kiwifruit Extract.

OR

Maltodextrin, Salt, Starch (Tapioca, Potato), Dextrose, Carrageenan Gum, Xanthan Gum, Kiwifruit Extract.

NUTRITIONAL PANEL to check.

	Premix Powder AS PER 100g SERVE	In 98CL Turkey 10% extension Per 100g
ENERGY(kJ)	1,298	422
PROTEIN (g)	0.0	19.3
FAT - Total (g)	0.0	1.8
- Saturated (g)	0.0	0.5
CARBOHYDRATE		
- Total (g)	72.4	1.5
- Sugars (g)	24.5	0.5
SODIUM (mg)	8,568	219

COUNTRY OF ORIGIN STATUS

This product is made from local and imported goods.

ALLERGEN STATUS

This product is produced in an environment which processes wheat, soy dairy and egg products.

GENETIC MODIFICATION

This product must not be, or contain ingredients, which have been genetically modified

PACKAGING

25kg bags: 32 per pallet (can be varied if required).

SHELF LIFE AND STORAGE

6 months minimum when stored in a cool, dry area (<30°). Product is hygroscopic, reseal partly used packages to maintain optimum freshness.

Information contained within this Specification is accurate and reliable to the best of our knowledge. It is the user's responsibility to determine their own application conditions.

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Authorisation: Wally Young