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PRODUCT INFORMATION

NATRALTECH CT¹

TENDA with advanced Bonded-Moisture System

Moisture Enhancer Premix

DESCRIPTION.

The NATRALTECH CT¹ TENDA range of moisture enhancing premixes are scientifically formulated powders for moisture enhancing and tenderizing various meats without phosphates (i.e., without the additive numbers 339, 340, 341, 450, 451, & 452). These premixes can be used in injection, massager or soaking systems to extend the meat by nominally 10-15% and improve the tenderness of firmer cuts of meat.

The primary tenderization ingredient is kiwi fruit extract powder (see further information below). Four (4) versions are available which use variations on the stabilization system—all work equally as well and are formulated to allow you the preference for your ingredient declaration. See the ingredient declarations of each below.

Also each of these versions can be varied to optimize the performance in different meat species, cuts (if desirable) and extension rates. Please advise us your intended usage and we will formulate and advise the usage to give you the best results.

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

¹ Clean Technology

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.

USAGE

a. INJECTION

Make pickle as 1kg TENDA CT premix in 4.3 litres of iced water.

Inject to 12.5% extension. For 8% extension use 1kg premix in 3.8 litres of iced water.

b. SOAKING

Make pickle 1.5kg TENDA premix in 4.3 litres of iced water.

Cover the meat with the pickle for 6-12hours in a chiller.

c. MASSAGING

For firmer meat cuts to improve the texture and evenness of the moisture up-take consider a massage step. 6rpm for 60-90 minutes.

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

Version 1:

Salt, Sugar, Dextrose, Maltodextrin, Starch (Tapioca, Potato), Carrageenan gum, Xanthan gum, Kiwifruit extract.

Or

Salt, Sugar, Dextrose, Maltodextrin, Starch (Tapioca, Potato), Stabilisers (407, 415), Kiwifruit extract.

Version 2:

Salt, Sugar, Dextrose, Maltodextrin, Starch (Tapioca, Potato), Xanthan gum, Kiwifruit extract.

Or

Salt, Sugar, Dextrose, Maltodextrin, Starch (Tapioca, Potato), Vegetable Gum (415), Kiwifruit extract.

Version 3:

Salt, Sugar, Dextrose, Maltodextrin, Starch (Tapioca, Potato), Potato fibre, Kiwifruit extract.

Version 4:

Salt, Sugar, Dextrose, Maltodextrin, Starch (Tapioca, Potato), Kiwifruit extract.

NUTRITIONAL PANEL

	AS PER 100g SERVE	In 95CL Pork cut 10% extension Per 100g
ENERGY(kJ)	869	706
PROTEIN (g)	0.2	26.3
FAT - Total (g)	0.0	4.5
- Saturated (g)	0.0	1.5
CARBOHYDRATE		
- Total (g)	52.3	3.8
- Sugars (g)	28	2.0
SODIUM (mg)	16,900	1,270

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

As arranged.

SHELF LIFE AND STORAGE

12 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



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applied support