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PRODUCT INFORMATION

NATRALTECH CT¹ PRODUCTS BY YBL *Advanced Bonded-Moisture CT¹ System Blend*

PHOSZERO MBH

a specialty blend for higher extension meat products.

DESCRIPTION.

The NATRALTECH CT¹ range of no added phosphate advanced bonded-moisture systems are scientifically formulated powders for use in total premix pickles or dry marinades for moisture enhancing and tenderizing various meats without phosphates (i.e., without the additive numbers 339, 340, 341, 450, 451, & 452). The PHOSZERO MBH blends are designed for easy use in premixes intended for injection & massage systems to extend the meat by nominally 25-60% (both cured & uncured) and improve the tenderness of firmer cuts of meat (for roasts and corned beef).

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

RECOMMENDED USAGE

Use the PHOSZERO MBH in your premix to eliminate the phosphates. Suggested starting recipes are detailed below in the table.

Please note that for moisture enhancing fresh meat systems, this product has been formulated to be used in conjunction with sodium lactate solution or a similar approved product to aid shelf-life (anti-microbial agent).

¹ Clean Technology

Suggested Premix Recipes

Ingredient for Premix	Suggested Range (%)	Typical Bacon (injected 25%)	Typical Ham injected 40%	Typical Silverside (injected 55%)
PHOSZERO MBL	20 – 20%	25%	25%	30%
Sugar / Dextrose etc	5 -30%	20%	15%	7.5%
Salt	15 -60% ²	50%	25%	25%
Sodium Nitrite	As required	0.5%	0.33%	0.25%
Sodium Erythorbate	As required	1.5%	1%	1%
Flavour and/or Flavour enhancer	As required	0%	0%	0%
HVP	As required	0%	2%	4%
Spices, Spice extracts and/or herbs	As required	0%	0%	0%
Maltodextrin	Balance	3%	31.67%	32.25%
PICKLE OR MARINADE MAKE UP				
Premix (as above)	10 kg	10 kg	10 kg	10 kg
Chilled Water / Sodium Lactate (60% solution) ³	30-40 kg	38 kg	35 kg	31 kg
INJECTION USAGE				
Meat	100 kg	100 kg	100	100
Pickle or Marinade	25 – 60 kg	25 kg (target 23 – 27%)	40% (target 40 -45%)	55% (target 50 -60%)

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	Subtle sweetness

INGREDIENTS

Starch (Potato, Tapioca), Maltodextrin, Dextrose, Cane Sugar, Vegetable Gums (407, 415), Kiwifruit extract.

² Depending on desired end product salt content

³ Or equivalent suitable anti-microbial agent

NUTRITIONAL PANEL

AVERAGE QUANTITIES	AS PER 100g SERVE
ENERGY(kJ)	1,545
PROTEIN (g)	0.2
FAT - Total (g)	0.0
- Saturated (g)	0.0
CARBOHYDRATE	
- Total (g)	90.3
- Sugars (g)	6.8
SODIUM (mg)	32

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.

ACCOUNT MANAGEMENT

The exclusive range of NATRALTECH CT specialty meat industry products is proudly managed by CM Trading. Please contact Kelvin Hastie with any queries.

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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

Hands on support for the growth of Your Food Business