

Brisbane Office:
61 Seaholly Crescent
Victoria Point
Qld. 4165
Australia

P: +61 7 3820 7545
F: +61 7 3820 7545
www.yblfood.com.au



Gold Coast Office:
12 Witheren Circuit
Pacific Pines
Qld. 4211
Australia

P: +61 7 5580 1495
F: +61 7 5580 1495
lab@yblfood.com.au

PRODUCT INFORMATION

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

PHOSZERO MBL

a specialty blend for low 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 MBL blends are designed for easy use in premixes intended for injection, massager or soaking systems to extend the meat by nominally 6-20% (both cured & uncured) and improve the tenderness of firmer cuts of meat.

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

RECOMMENDED USAGE

Use the PHOSZERO MBL 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	Suggest Range (%)	Typical Formulation for Moisture Enhance Meat to 12% extension)	Typical Formulation for Ham 10-15% extension)
PHOSZERO MBL	23 – 28%	26%	23%
Sugar / Dextrose etc	5 -30%	20%	10%
Salt	20 -55% ²	45%	55%
Sodium Nitrite	As required	0%	1%
Sodium Erythorbate	As required	0%	3%
Flavour and/or Flavour enhancer	As required	0%	0%
HVP	As required	2%	1%
Spices, Spice extracts and/or herbs	As required	0%	0%
Maltodextrin	Balance	7%	7%
PICKLE OR MARINADE MAKE UP			
Premix (as above)	10 kg	10 kg	10 kg
Chilled Water	28 kg	28 kg	28 kg
Sodium Lactate (60% solution) ³	10 kg	10 kg	10 kg
INJECTION USAGE			
Meat	100 kg	100 kg	100
Pickle or Marinade	6 – 20kg	12 kg (target 8 – 14%)	13% (target 10 -16%)

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)	1,552
PROTEIN (g)	0.2
FAT - Total (g)	0.0
- Saturated (g)	0.0
CARBOHYDRATE	
- Total (g)	90.4
- Sugars (g)	6.8
SODIUM (mg)	33

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.

Contact	Kelvin Hastie
Company	CM Trading TRADING AS CLUB MEATS PTY LTD. ABN 39 103 079 778
Address	Unit 2, 16-20 Floriston Road, Boronia. VIC. 3155.
Telephone	03 9761 3488
Fax	03 9761 3400
Mobile	0419 131 000
Email	Kelvin@clubmeats.com.au

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.

Edition 1: 5-Apr-09

Authorisation: Wally Young

Hands on support for the growth of Your Food Business