



RICOGEL 84

MEAT SERIES

RICO Carrageenan products for processed meat application are mainly kappa-based carrageenan blends with high brine gel strength and fine particle size suitable for tumbling or injection processes.

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ACCREDITATIONS




RICO® CARRAGEENAN
Food Innovation at its Finest



OUR SPECIALIZED BLENDS CATER TO VARIOUS CONSUMER AND MEAT PROCESSING NEEDS, GIVING YOU THE FOLLOWING FUNCTIONS:

- PROVIDES EXCELLENT WATER-HOLDING PROPERTY
- STABILIZES MEAT EMULSION
- REDUCES PURGE
- INCREASES YIELD
- IMPROVES TEXTURE AND MOUTHFEEL
- DESIRABLE SLICEABILITY
- MINIMIZES COOKING LOSS
- LOW USAGE LEVEL



HAM

RICOGEL 8414A

- Semi-refined Kappa, Semi-refined Iota Carrageenan, and Tara Gum
- Premix with dry ingredients then sprinkle on meat emulsion during the chopping process
- 0.5% - 1.5%

RICOGEL 84263

- Refined Kappa Carrageenan and KC
- Premix with dry ingredients then sprinkle on meat emulsion during the chopping process
- 0.5% - 1.5%



CORNEB BEEF

RICOGEL 84184

- Semi-refined Kappa Carrageenan, Dextrose, and KCl
- Disperse in brine after the salts with agitation for injection or tumbling process
- 0.2 - 1.0%

RICOGEL 84508

- Semi-refined Kappa, Semi-refined Iota Carrageenan, Dextrose, and KCl
- Disperse in brine, add during tumbling process
- 0.5 - 1.5%



MEAT EMULSION SAUSAGE / LUNCHEON MEAT

RICOGEL 84286

- Semi-refined Kappa, Semi-refined Iota Carrageenan, Dextrose, and KCl
- Dissolve in broth with stirring
- 1.0% - 2.0%



VEGAN MEAT ALTERNATIVE

RICOGEL 84714

- Semi-refined Iota, Semi-refined Kappa Carrageenan, Tara Gum, and KC
- Premix with dry ingredients then sprinkle on meat during the chopping process
- 0.5% - 1.5%



TUMBLED POULTRY/ FRIED CHICKEN

RICOGEL 84404

- Semi-refined Kappa Carrageenan, Konjac Gum, Dextrose, and KCl
- Premix with dry ingredients then sprinkle on minced fish during the mixing process
- 0.5% - 1.5%

RICOGEL 84668

- Semi-refined Kappa, Semi-refined Iota Carrageenan, Konjac Gum, and Xanthan Gum
- Premix with salt and other dry ingredients
- 1.0% - 2.0%



CHICKEN BURGER

RICOGEL 84439

- Semi-refined Iota Carrageenan and Xanthan Gum
- Disperse in the marinade solution for injection or tumbling process
- 0.5% - 1.5%



SURIMI

EXPERIENCE FOOD BETTER