



**NATURAL  
PHOSPHATE  
REPLACEMENT**  
-  
TENDERSAN CL



**CATALINA  
NATURAL  
SOLUTIONS**

**THE NATURAL  
ALTERNATIVE  
TO PHOSPHATES.**



# Natural solution

Their components are present in nature as natural flavorings. The range has been developed to increase moisture retention and improve the quality of the product, preserving juiciness and natural structure. This is the ideal solution for fish and meat industries.



**NATURAL  
LABELLING**



**PREVENT DRIP  
LOSSES**



**TENDER AND JUICY  
PRODUCTS**



**RESISTANT TO FREEZING  
AND RE-HEATING**



**NATURAL LOOKING  
PRODUCTS**



**IMPROVE AND AMPLIFY  
FLAVOURS**



**EASY TO DISSOLVE IN  
COLD AND SALTY WATER**

## HOW DOES IT WORK ?

When you dissolve TENDERSAN in water, negatively charged molecules are formed and they interact with negatively charged myofibrillar muscle proteins, increasing the interfibrillar space, opening the structure and allowing the entrance of the brine into those spaces.

This improves the fixation of the juice and avoids the collapse of the muscular structure. The product gets more tender and juicy after cooking. TendersanCL does not provoke the fibrillar reticulation, which enables meat structure to keep its natural properties.

## HOW TO USE IT?

TendersanCL is a powder very easy to dissolve in cold and salty water. The dosage is about 1.5x the equivalent to phosphates. It can be applied by injection, tumbling, immersion or in direct addition.

## WHERE TO USE IT?

### PRODUCT



#### FRESH

Avoid drip losses  
Preserve color



#### FROZEN

Avoid drip losses  
when defrosting



#### COOKED

Increases Yields  
Avoid Purges



#### RTE

Preserve natural features  
Protects against repeated  
thermal treatments.

### ANIMAL



#### PORK

Increase moisture  
retention



#### BEEF

More fresh look  
Keep natural color



#### POULTRY

Preserve the fibrous  
structure, increase  
juiciness



#### FISH

Quick absorption  
Great water-holding  
capacity



Avda. Mercamurcia, 20  
30120 El Palmar  
Murcia / Spain  
+34 968 84 00 65  
[info@catalinafoodsolutions.com](mailto:info@catalinafoodsolutions.com)

[catalinafoodsolutions.com](http://catalinafoodsolutions.com)