

Cegemett® MZ 490

PRD-No.

30531497

Articles

50209269* 25 kg multilayer paper bag with PE-lining

* This product is vegetarian, halal, gluten free

Country of origin

EU

Description

White to yellowish powder.

Emulsifier blend.

Used as an emulsifier for liver sausages and fat emulsions.

Composition

Ingredients in descending order of weight:

Citric acid esters of mono- and diglycerides of fatty acids (E 472c), sodium salts of fatty acids (E 470a), sodium carbonate (E 500).

Standards

All additives used in Cegemett® MZ 490 comply with the current specifications established by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the current EU Regulation laying down specifications for food additives.

Specification

For further information see separate document: "Standard Specification" (not for regulatory purposes) available via BASF's World Account: <https://worldaccount.basf.com>

Storage conditions

Stored at temperatures of max. 25 °C, in a cool and dry place.

Shelf life

In its unopened original package under the mentioned conditions the product has a shelf life of 24 months.

Applications

Cegemett® MZ 490 is used for sausages produced from ingredients, most of which have been cooked prior to manufacturing the sausage. Liver sausage is the most important kind of cooked sausage (Kochwurst).

Meat and fatty tissue are heated up and finely cut in readiness for production. Heating denatures the meat protein which loses its capability of binding fat and water. Using Cegemett® MZ 490, extension of the holding period and reduction of rejected batches can be achieved. To avoid fat and jelly separation, Cegemett® MZ 490 is needed. Depending on the quality of the fat, an emulsion can be made by using 1 part emulsifier based on 10 – 17 parts of fat. This mixture should have a temperature of 65 °C, when 10 – 17 parts of hot water (70 °C) are added.

Dosing

For liver sausage, Cegemett® MZ 490 is added up to a level of 0.5 – 1.0%, in powder form or as a hydrated paste, together with other ingredients (curing salt, spices, ascorbate), to the cooked, finely cut meat and fat blend at a temperature of 65 °C. After cooling down to 55 °C, the finely cut salted liver is added. It depends on the manufacture technology and recipe as to which form (powder or paste) achieves the desired properties in the final product. The hydrate is produced by adding 3 – 4 parts of hot water (90 °C) under stirring to one part of emulsifier.

Detailed recipes are available on request.

Summary

Cegemett® MZ 490 is an emulsifier which can be used for a broad range of applications in liver sausages and fat emulsions.

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