Fresh Meat and Poultry products

MEETING CHALLENGES OF TODAY AND TOMORROW
The fresh meat and poultry market remains a challenging place for processors who want to excel. Consumers want lean, tasty and tender meat and poultry products, with stable color and minimal additives. These products must also be convenient to use, good value for money and – above all – safe and healthy with easily recognizable labels. For producers, ensuring food safety is critical because of the vulnerability of meat and poultry to microbial contamination. Widely publicized food safety incidents have emphasized these risks amongst consumers, who are quick to switch between product brands. Producers must therefore ensure the safety of their products in order to retain the trust of their customers.

Looking to ensure your fresh meat and poultry products are a cut above the rest?

With over 80 years of experience Corbion Purac has become a versatile and knowledgeable partner offering a wide range of preservation solutions. With application labs and production facilities on every continent, we know exactly how our solutions interact with all kinds of meat and poultry products. Our global presence puts us right by your side, anywhere you are in the world, and our extensive range of solutions can help ensure the highest standards of food safety and shelf life, while optimizing the color and taste of your meat and poultry products.

Increase food safety
While animal muscle is essentially sterile, there are numerous opportunities for contamination after slaughter and during processing. Fresh meat and poultry products are vulnerable to a wide range of microbial contaminants, including Salmonella, pathogenic forms of Escherichia coli, Campylobacter and Shigella, of which consumers are becoming increasingly aware. Our solutions have been developed to effectively eliminate and control pathogens throughout the entire supply chain, starting from the slaughterhouse. We believe in providing several barriers to prevent the outgrowth of bacteria – multi-hurdle intervention technologies – beginning right from the start of production, in fresh meat and poultry processing, safety should begin in slaughterhouses.

Decontamination of carcasses using a solution of PURAC® Lactic Acid can reduce the prevalence of pathogens, as well as lowering initial bacterial counts. It can be used as part of GMP (Good Manufacturing Practice) and HACCP (Hazard Analysis Critical Control Point) systems.

Surface treatment with PURAC – a natural lactic acid product, can help reduce bacterial count on cuts, trimmings and (sub) primals of meat and poultry products.

Extend shelf life
Shelf life is an extremely important factor in the fresh meat and poultry industry. In addition to a natural vulnerability to microbial spoilage, enhancement techniques such as injecting solutions can also further increase the chances of contamination. Spoilage in fresh meat and poultry can be caused by a range of bacteria including lactic acid bacteria, Pseudomonas, Aeromonas and Enterobacter.

Salt (sodium chloride) is an important ingredient that brings a range of product qualities, but Corbion Purac has developed solutions that enable you to create low sodium products without compromising important qualities.

Our solutions:
- Increase food safety
- Extend shelf life
- Sodium reduction
- Stabilize color
- Improve tenderness
- Enable consumer-friendly labeling

Carbon Purac’s highly effective shelf life extension solutions can allow you to benefit from more flexible production and distribution chains. We can help you to extend the shelf life of your fresh meat and poultry products by 50 to more than 100 percent. Our shelf life extension range includes PURASAL®, to preserve the integrity of the meat and increase shelf life.

Sodium reduction
Salt (sodium chloride) is an important ingredient that brings taste and texture to food and adds an antimicrobial hurdle. However, authorities are urging food producers to reduce the levels of sodium in their products because of the health risks associated with excesses. Removing salt affects product qualities, but Corbion Purac has developed solutions that enable you to create low sodium products without compromising important qualities.

Tenderness can be compromised by processes, like marinating. However, tests have shown that tenderness of fresh meat or poultry can be improved by injecting a solution of phosphate and lactate into the whole muscle. PURASAL is therefore an excellent solution for enhancing the tenderness of your products.

Enable consumer-friendly labeling
Consumers are turning away from meat products containing unfamiliar or chemical seasoning additives. Food producers are responding by exploring new natural options for food ingredients that are sustainable, reliable and promote product quality throughout its shelf life.

The Verdad range of ingredients are developed to do just that: improve quality and maintain stability of meat products. Verdad® is our range of label-friendly ingredients that are produced from nature’s best raw materials and production methods derived from nature. The Verdad portfolio has been specifically developed to help meet the increasing demand for more simple and understandable labels and still enable food processors to produce high quality, safe and tasty food products.
Corbion in Food
With over 80 years of fermentation expertise and the use of natural raw materials to produce exceptional food and beverage ingredients, Corbion Purac has a wealth of expertise in the world of biobased food ingredients. Our extensive portfolio combined with leading expertise, application knowledge and technical service make us your food industry partner, providing improvements in shelf life, freshness and food safety.

About Corbion
Corbion is the global market leader in lactic acid, lactic acid derivatives and lactides, and a leading company in functional blends containing enzymes, emulsifiers, minerals and vitamins. The company delivers high performance biobased products made from renewable resources and applied in global markets such as bakery, meat, pharmaceuticals and medical devices, home and personal care, packaging, automotive, coatings and coating resins. Its products have a differentiating functionality in all kinds of consumer products worldwide. In 2013, Corbion generated annual sales of €743.6 million and had a workforce of 1,885 employees. Corbion is listed on NYSE Euronext Amsterdam.

For more information: www.corbion.com