

Verdad® F32

Improve overall quality of meat products, naturally



- ▶ Labeled as fermented sugar, vinegar
- ▶ Developed for cooked cured meat items

Verdad F32 improves quality characteristics of:

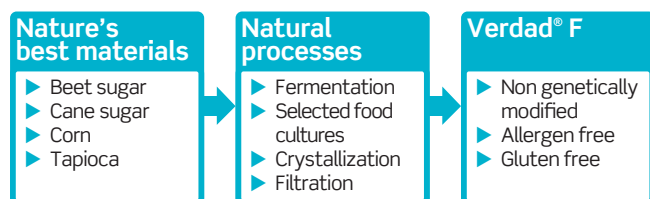
- ▶ Product stability
- ▶ Microbial stability
- ▶ Taste and flavor

Label friendly ingredients

Consumers want meat items to be authentic, tasty and fresh, and are turning away from those containing unfamiliar or chemical additives. Food producers are responding by exploring natural options for food ingredients that are sustainable, reliable and maintain product quality throughout its shelf life. The Verdad F range of ingredients are developed to maximize the quality and stability of meat products.

Verdad F32

Verdad® F32 has been developed to improve the quality of cooked cured meat items. It is a blend of fermented sugar and vinegar, produced from nature's best raw materials using natural process methods.



Product stability

During a product's shelf life food items will lose stability, for example by changes in pH. The effect of stability loss can be seen by consumers by purge loss, color changes, color loss, eating quality and acidification. Verdad F32 is a rich source of fermentation components which will increase product stability over time, maintaining quality traits intended by the producer.

Figure 1 shows the acidity level of a product, which is more stable by addition of Verdad F32.

Microbial stability

Verdad F32 is blended with vinegar, which is a natural source of acetic acid, well known for its antimicrobial properties. The fermented sugar will reduce the water activity of your product, which is an important hurdle for the reduction of spoilage bacteria.

Figure 2 shows the total plate count of cured ham with Verdad F32. The data indicates that shelf life was considerably improved by the addition of Verdad F32.

Taste and texture

Verdad F32 is a balanced formulation of fermented sugar and vinegar which have a positive, specific flavor improvement. Verdad F32 potentiates salty taste and enhances overall flavor intensity. It is recommended to balance the salt and spices formulation of your product, when adding Verdad F32.

pH stability in ham

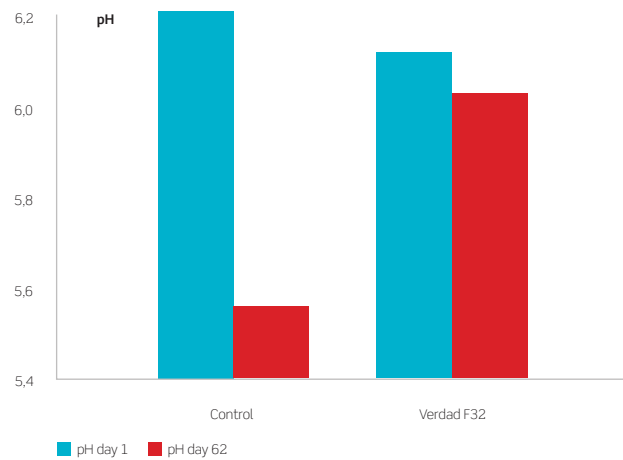


Figure 1

Aerobic plate count in cured ham stored at 4°C/39°F

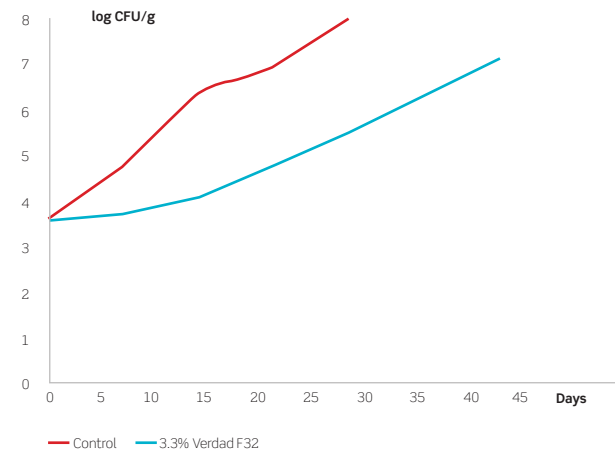


Figure 2

Verdad® F32	
Form	Liquid
Labeling	Fermented sugar, Vinegar
Target use level	1.5-3.5%
Sodium impact on product	None



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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. 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. Corbion operates 10 production plants, in the USA, the Netherlands, Spain, Brazil and Thailand, and markets its products through a worldwide network of sales offices and distributors.

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