

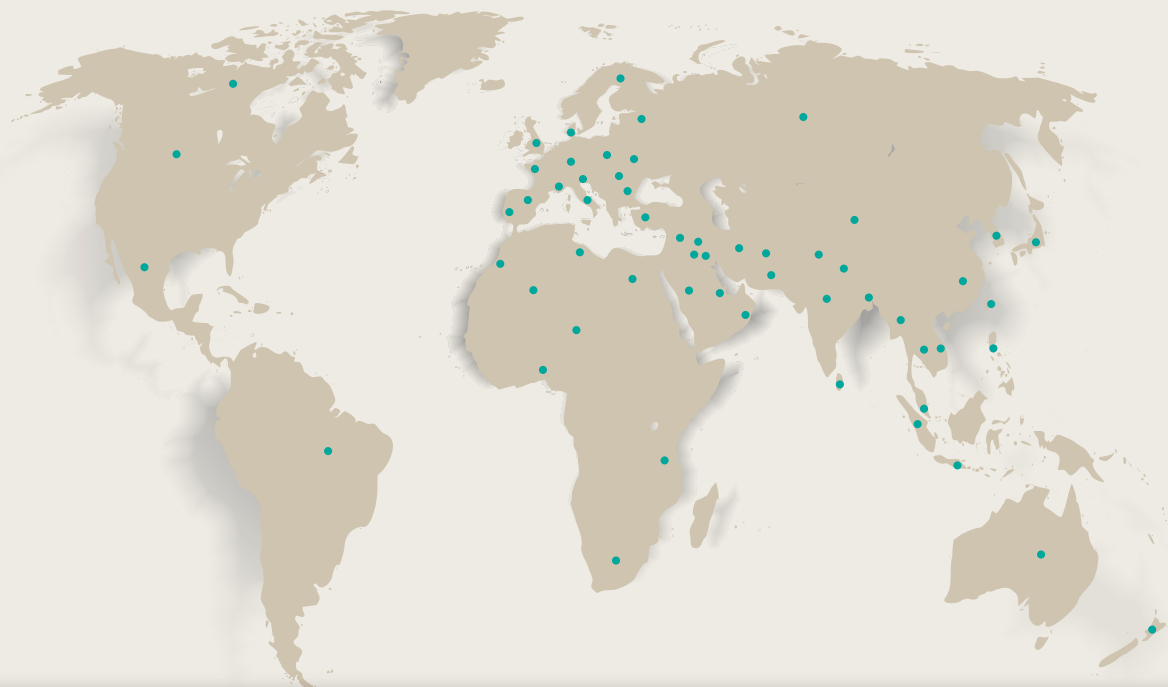


## WHERE WE ARE AROUND THE WORLD

Aditya Birla Chemicals (Thailand) Ltd. is part of one of India's most respected industrial houses, the Aditya Birla Group.

- US \$ 44.3 billions of Revenues
- Fortune 500 company
- Present across 35 Countries
- More than 1,20,000 Employees worldwide

Aditya Birla Chemicals (Thailand) Ltd. serves customers across the world operating in diverse industries such as food processing, personal consumer products, pulp and paper detergents, water treatment and more.



# gusto™

## FUNCTIONAL INGREDIENTS FOR MEAT PROCESSING



### OUR CUSTOMISED SOLUTIONS FOR FOOD PROCESSING



Phosphates for Cheese



Phosphates for Meat



Phosphates & Non Phosphates for Seafood



Phosphates for Bakery

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## Benefits of Blends in Meat Processing

Fresh meat with high nutritional value has a limited shelf life, which can be extended by cold storage. However, purge loss, shelf life extension and protein binding are limited with the cold storage process. The use of phosphate blends improves the overall quality of meat to the desired level and provides the following benefits:

### Retains Moisture

After slaughter, pH value of meat products keeps decreasing due to biochemical processes resulting in mineral loss and texture deterioration. Moisture must be retained in the muscle protein to ensure its freshness and tenderness. Phosphate blends restructure the proteins (Actomyosin), thereby, improving its binding properties and water holding capacity. Hence, phosphate blends prevent the purge loss during transportation and storage.

### Emulsion Stabilization

Meat is susceptible to dehydration and reduction in ionic strength. Phosphate blends help in internal protein extraction to delay the denaturation of unsaturated protein to retain the freshness, taste, appearance and nutrition values of meat and sausage products.

### Preservation of Colour : Perfect Appearance of Meat

Natural oil and fat available in meat is susceptible to oxidation and microbiological spoilage. Thus, delaying these oxidation reactions is necessary to ensure palatability of meat. The excellent preservation properties of phosphate blends are used to ensure longer shelf life and protecting natural taste and colour even after subsequent preparations.

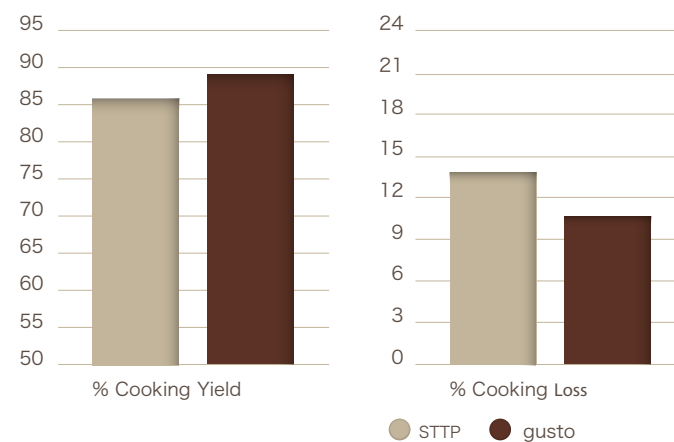


## The gusto™ Advantage

We, at **Aditya Birla Chemicals (Thailand) Ltd.**, have designed the gusto range of phosphates and specifically targeted to fulfil your meat processing requirements for various applications.

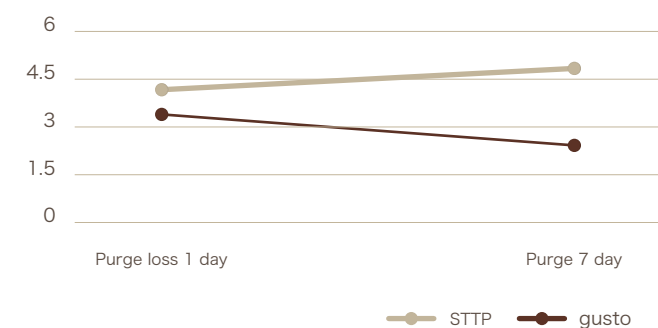
### REDUCES COOKING LOSS & IMPROVES COOKING YIELD

Cooking Loss and Yield Comparison with STTP & gusto



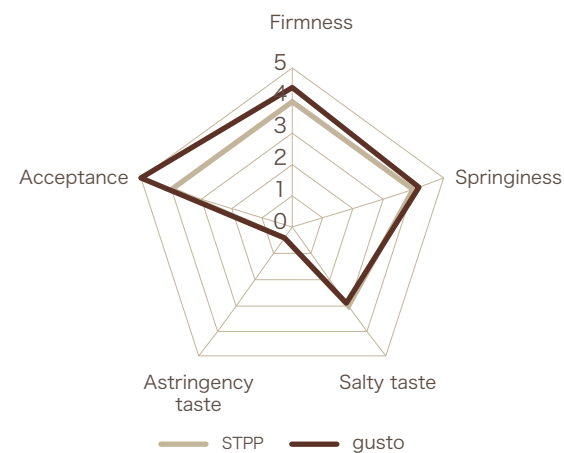
### REDUCES PURGE LOSS

Purge Loss Comparison with STTP & gusto



### IMPROVES ORGANOLEPTIC PROPERTIES

Sensory Performance with STTP & gusto



## gusto™ Applications in Meat Processing



### Marinated Beef, Pork and Chicken Meat

Marination with gusto before cooking ensures retention of natural ingredients and succulence of beef, pork and chicken meat. It also maintains natural juices and flavours present in the meat, thereby preserving the original taste of the meat. gusto also helps in minimising the drip and cooking losses during meat processing.



### Sausage

We offer blends for minced meat for Sausage & Hotdog application. It requires high meat binding property of Phosphates. We ideally select the different types of Pyro and Tripolyphosphate to offer this Property.



### Injected Hams and Steaks

For injected ham, gusto has been formulated to dissolve at low temperature of brine solution. The use of gusto in injected hams and steaks achieves an internal protein extraction to improve binding and water holding capacity. Meat retains good appearance, texture and flavour due to lesser purge.



### Meat Balls and Nuggets

gusto provides better binding properties to nuggets and meat balls. The customised formulations provide the perfect shape and elasticity to the nuggets and meat balls. The purge loss during storage is reduced upon use of gusto, which extends the shelf life and retains the freshness of the meat.

### OUR CUSTOMISED SOLUTIONS FOR MEAT PROCESSING

Application	Product	Advantages and properties of the product
Chicken marinated	gusto M31	Improves texture and color High solubility in chilled water
	gusto M33	Prevents paleness and retains natural color of chicken breast Enhances the tenderness of meat
Injection ham	gusto M42	Improves the firmness and springiness Prevents drip and moisture loss during storage
	gusto M36	Enhances the binding property Accelerates cure and color development
Sausage	gusto S507	Improve firm texture and meat emulsion
Meat ball	gusto S62	Reduces cooking loss Improves crunchy texture
	gusto B61	Improves firmness and springiness

In addition to the above range, we also have an extensive application laboratory which is available to provide custom made solutions to your meat processing requirements. Please contact us for more information.