



final report

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Ingredients database 2007

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Project Background

Under a previous MLA Project (RMIDTB.001) industry based research was conducted to develop a database of ingredient suppliers that currently or potentially may supply the red meat industry.

This project was to update the information previously collected.

The objectives were -

a) To provide details for all ingredient suppliers that currently or potentially may supply the red meat industry. Details to include:

- Company name
- Contact details: phone, address, email, website
- Name product
- Extensive list of Ingredients set out as below:
 - Preparation method: Cooked, uncooked, semi-cooked
 - Storage type: Chilled, Ambient/ cool/dry, Shelf stable (canned, retort)
 - Meat category: carcass/primal/sub primal, portion control, mince/slice/dice, value added, other
 - Value added category: smallgoods, wet/sous-vide, can/retort, reformed, injected/marinade, coated, fermented, pre-prepared/cooked, other
 - Ingredients: batter/breading, seasonings/marinades, meat cures/brines, proteins, binders/extenders, antioxidants/preservatives, casings, other
 - Type of processed meat: sausage, sous-vide, reformed, smoked, corned, patties, smallgoods, fermented, roasted, comminuted, brined, functional foods, wet, pastry, cured
 - Accreditation: HACCP, ISO, GMO free, Halal/Kosher, organic, Export/EU
 - R&D facilities: yes, no
 - Brief description of product

b) Data to be provided in excel format

Outcomes

The database was successfully updated with all relevant information as laid out in the objectives and provided to MLA in a excel format.

Swift & Co	Mr	Pasquale Piscopo	Sales	Block 6, 1B Unwin Street	Rosehill	NSW	2142	02 98976166	298976316

		Soy protein supplements
www.danisco.com	info@danisco.com	Antimicrobials
		Antioxidants
		Emulsifiers & enzymes
		Flavours
		Starter Culture and media
		Hydrocolloids and texturants

www.earlee.com.au	earlee@earlee.com.au	Seasonings and premixes
		Marinades and glazes
		Cures
		Injection Mixes
		Rubs and sprinkles
		Cold Set Meat Binders
		Coatings and batters
www.fibrisol.com.au	fibrisol@fibrisol.com.au	Isolated soy proteins
		Protein Concentrates
		Lactic acid, lactates and gluconates
		Phosphates
		Beef cures and injectants
		Colour Improvers
		Cured sausage premixes

		Flavours and flavour enhancers & Spice blends
		Texturants (hydrocolloids & alginates)
www.flavourmakers.com.au	pcaddy@flavourmakres.com.au	Marinades, glazes and sprinkles
		Meat tumble and injection premixes
		Burger and sausage premixes
		Sauce premixes
www.globusgroup.com.au	info@globusgroup.com.au	Collagen casings
		Fibrous casings
		Functional casings
		Polymer casings
www.halcyonproteins.com.au	healthyonproteins@iprimus.com	Specialty flavours
		Soya sauces
www.kerrygroup.com	apearce@kerryingredients.com	Meat seasonings (Savoury ingredients)
		Soy isolates (Proteins/nutrition)
		Marinades, glazes and rubs (Food coatings)

		Coating and batters (Food coatings)
www.kikkoman.com.au	florencia.bundalian@kikkoman	Liquid Sauces
		Dehydrated Powders
		Marinades
www.lesnies.com.au	info@lesnies.com.au	Cures
		Marinades
		Sausage casings
		Sausage meals
		Seasonings and spices
www.masterfoods.com.au	contact.au@masterfoods.com	Spices and herbs
		Sauces, flavours and seasonings
Under construction	andrew@medchem.com.au	Dextrose and citrates

www.mccormick.com.au	jane_mccarthy@mccormick.com	Coatings and condiments
		Flavours and seasonings
		Spices and herbs
www.myosyn.com.au	Sales@myosyn.com.au	Pumping marinades, injectants
		liquid emulsions
		Seasonings and flavours
		Fresh sausage meal premixes
		Batters
		Sprinkles, rubs and glazes
		Poultry products
		Specialty premixes
		Specialty phosphate blends
		Specialty cures
		Specialty meat products
www.newlywedsfoods.com	vivienne.stein@nwfp.com.au	Coating systems
		Batter & breading systems

		Functional ingredients
		Japanese style bread crumbs
		Newly Crisp®
		Meat seasonings systems
		Meat marinades systems
		Capsicum seasoning and flavour products

www.oppenheimer.com.au	jshah@oppenheimer.com.au	Natural smoke and grill flavours
		Soy products
		Seasonings & spice blends
		Coating systems and batter mixes
		Cures
		Brines, phosphates
		Starch binders
		Premixes
		Marinades, rubs, glazes & sprinkles
		Functional Ingredients
www.scalzofoods.com.au	scalzo@scalzofoods.com.au	Dehydrated meat stock powders
		Bovine Plasma Powder

		Emulsifiers, thickeners and fibres
www.swiftco.com.au	ppiscopo@im.aust.com	Texturants
		Starch binders
		Soy proteins
		Lactic acid and lactates
		Functional extracts

www.vadals.com.au	info@vadals.com.au	Batters
		Boosters & Gravies & salt
		Casings
		Coatings and crumbs
		Cures
		Glazes & spice blends
		Gourmet sausage meals
		Seasoning & flavours, marinades
		Spices and stuffing mixes
END	END	END

Preparation	Storage	Meat category	Value added category	Ingredients	Accreditation
1. Un-cooked	1. Ambient cool dry	1. Carcase/primal/sub-primal	1. Smallgoods	1. Batter & breading	1. HACCP
2. Semi-cooked	2. Chilled	2. Portion control	2. Wet/sous-vide	2. Seasonings, marinades	2. ISO
3. Cooked	3. Shelf stable	3. Mince/diced/sliced	3. Can retort	3. Meat cures & brines	3. GMO free
		4. Value added	4. Reformed	4. Proteins	4. Halal/Kosher
		5. Other	5. Injected-marinade	5. Binders, extenders	5. Organic
			6. Coated	6. Antioxidants, preservatives	6. Export/EU
			7. Fermented	7. Casings	
			8. Pre-prepared & Cooked	8. Other	
			9. Other		
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade pre-prepared cooked	seasonings, marinades antioxidants, preservatives	HACCP
Uncooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods & injected-marinade	Meat cures and brines	HACCP
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Injected-Marinade	Texturants, binders, extenders	HACCP
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO 9002
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Marinade & Coated	Batter & breading	HACCP, ISO 9002
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Reformed, injected-marinade pre-prepared & cooked	seasonings, marinades antioxidants, preservatives	HACCP, ISO 9002
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Marinade	Seasonings, marinades	HACCP, ISO 9002
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	Meat cures & brines antioxidants, preservatives	HACCP, ISO 9002
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Coated	Batter & breading	HACCP, ISO 9002

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Semi-cooked	Ambient	Value-Added	Smallgoods	Proteins	HACCP, ISO 9002
Uncooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods & injected-marinade	Meat cures and brines	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Injected-Marinade	seasonings, marinades	HACCP, ISO9002
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Marinade	Seasonings, marinades	HACCP, ISO9002,
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade pre-prepared cooked	seasonings, marinades antioxidants, preservatives	HACCP, ISO9002,
Uncooked	Ambient	Value-Added	Smallgoods	Binders, extenders	HACCP, ISO9002,

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Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Marinade & Coated	Batter & breading	HACCP
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Reformed, injected-marinade pre-prepared & cooked	seasonings, marinades antioxidants, preservatives	HACCP
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	Meat cures & brines antioxidants, preservatives	HACCP
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP
Un-cooked	Ambient/shelf-stable	Portion control, mince, diced sliced, value-added	Injected-marinade, coated pre-prepared-cooked	seasonings, marinades, antioxidants, preservatives	HACCP
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Reformed, injected-marinade fermented, pre-prepared-cooked	Binder	HACCP
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Coated	Batter & breading	HACCP
Semi-cooked	Ambient	Value-Added	Smallgoods	Proteins	HACCP
Cooked	Ambient	Value-Added	Smallgoods	Proteins	HACCP
Uncooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods & injected-marinade	Meat cures and brines	HACCP
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Injected-Marinade	Texturants, binders, extenders	HACCP
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	Meat cures & brines antioxidants, preservatives	HACCP
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Marinade	Seasonings, marinades	HACCP
Un-cooked	Ambient	Portion control, mince, diced	Smallgoods, injected-marinade	seasonings, marinades, cures	HACCP

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		sliced, value-added	fermented, pre-prepared-cooked	antioxidants, preservatives	
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Marinade	Seasonings, marinades	HACCP
Uncooked	Ambient	Value-Added	Smallgoods	Binders, extenders	HACCP
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Marinade	Seasonings, marinades	HACCP
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Injected-Marinade	Texturants, binders, extenders	HACCP
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Reformed, injected-marinade pre-prepared & cooked	seasonings, marinades antioxidants, preservatives	HACCP
Un-cooked	Ambient	Value-added	Smallgoods	Casings	HACCP
Un-cooked	Ambient	Value-added	Smallgoods	Casings	HACCP
Un-cooked	Ambient	Value-added	Smallgoods	Casings	HACCP
Un-cooked	Ambient	Value-Added	Smallgoods	Proteins	HACCP, Halal
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Injected-marinade Pre-prepared & cooked	Seasonings, marinades	HACCP, Halal
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures	HACCP, ISO,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO,
Un-cooked	Ambient - dry/wet	Portion control, mince, diced	Reformed, injected-marinade	seasonings, marinades	HACCP, ISO,

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		sliced, value-added	pre-prepared & cooked	antioxidants, preservatives	
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Coated	Batter & breading	HACCP, ISO
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Injected-marinade Pre-prepared & cooked	Seasonings, marinades	HACCP, ISO9002, GMO free, Kosher
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Marinade Pre-prepared & cooked	Seasonings, marinades	HACCP, ISO9002, GMO free, Kosher
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Marinade Pre-prepared & cooked	Seasonings, marinades	HACCP, ISO9002, GMO free, Kosher
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	Meat cures & brines antioxidants, preservatives	HACCP
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Injected-Marinade	Texturants, binders, extenders	HACCP
Un-cooked	Ambient	Value-added	Smallgoods	Casings	HACCP
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Injected-Marinade	Seasonings, marinades	HACCP
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Coated, Marinade	Seasonings, marinades	HACCP, ISO9002,
Un-cooked	Ambient - dry/wet	Portion control, mince, diced	Marinade, Pre-prepared & cooked	Seasonings, marinades	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP

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Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Coated, Marinade	Seasonings, marinades	HACCP, ISO9002,
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Marinade, Pre-prepared & cooked	Seasonings, marinades	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Pre-prepared & cooked	Batter & breading	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Injected-Marinade	seasonings, marinades	HACCP, ISO9002
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Marinade & Coated	seasonings, marinades	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Coated	Batter & breading	HACCP, ISO9002,
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Reformed, injected-marinade pre-prepared&cooked	seasonings, marinades antioxidants, preservatives	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO9002
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Coated	Batter & breading	HACCP, ISO, AIB, non-GMO, halal, kosher
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Coated	Batter & breading	HACCP, ISO, AIB, non-GMO, halal, kosher

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Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO, AIB, non-GMO, halal, kosher
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Coated	Batter & breading	HACCP, ISO, AIB, non-GMO, halal, kosher
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Coated	Breading System	HACCP, ISO, AIB, non-GMO, halal, kosher
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Marinade & Coated	Batter & breading	HACCP, ISO, AIB, non-GMO, halal, kosher
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Injected-Marinade	Texturants, binders, extenders	HACCP, ISO, AIB, non-GMO, halal, kosher
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Marinade & Coated	seasonings, marinades	HACCP, ISO9002,

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Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Injected-Marinade	Seasonings, marinades	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Injected-Marinade	Seasonings, marinades	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Coated	Batter & breading	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO9002,
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Reformed, injected-marinade pre-prepared & cooked	seasonings, marinades antioxidants, preservatives	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO9002,
Cooked	Shelf Stable	Value Added	Other	Antioxidants, preservatives	HACCP
Cooked	Shelf Stable	Value Added	Other	Antioxidants, preservatives	HACCP

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Uncooked	Ambient	Value-Added	Smallgoods	Binders, extenders	HACCP
Uncooked	Ambient	Value-Added	Smallgoods	Binders, extenders	HACCP, ISO9002,
Cooked					
Un-cooked	Ambient	Portion control, mince, diced	Smallgoods, injected-marinade	seasonings, marinades, cures	HACCP, ISO9002,
		sliced, value-added	fermented, pre-prepared-cooked	antioxidants, preservatives	
Semi-cooked	Ambient	Value-Added	Smallgoods	Proteins	HACCP, ISO9002,
Uncooked	Ambient	Portion control, mince, diced	Smallgoods & injected-marinade	Meat cures and brines	HACCP, ISO9002,
		sliced, value-added			
Un-cooked	Ambient	Portion control, mince, diced	Injected-Marinade	Seasonings, marinades	HACCP, ISO9002,
		sliced, value-added			

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Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Coated	Batter & breading	HACCP, ISO9002,
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Injected-Marinade	Seasonings, marinades	HACCP, ISO9002,
Un-cooked	Ambient	Value-added	Smallgoods	Casings	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Coated	Batter & breading	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared-cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO9002,
Un-cooked	Ambient - dry/wet	Portion control, mince, diced sliced, value-added	Reformed, injected-marinade pre-prepared & cooked	seasonings, marinades antioxidants, preservatives	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Smallgoods, injected-marinade fermented, pre-prepared & cooked	seasonings, marinades, cures antioxidants, preservatives	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Injected-Marinade	Seasonings, marinades	HACCP, ISO9002,
Un-cooked	Ambient	Portion control, mince, diced sliced, value-added	Injected-Marinade	Seasonings, marinades	HACCP, ISO9002,
END	END	END	END	END	END

R&D facilities	Description
1. Yes	
2. No	
Yes	High quality seasonings with superior quality and taste Australian agents for Gewuerzmueller and RAPS of Germany
Yes	Australian agents for Arnold
Yes	Sodium and potassium phosphates for functional yield, shelf-life extension and improved texture
Yes	Fresh sausage premixes suitable for beef, pork and lamb sausage products
Yes	Standardised seasonings with the highest microbial standards
Yes	Thick stable emulsion for meat surfaces Thin standardised emulsion for injection into meat
Yes	Customised flavours for any meat products
Yes	Specialised blending to allow the addition of sodium nitrite and sodium nitrate
Yes	Batter and crumb blends to suit all meat requirements

Yes	Isolates, concentrates, TVP for gelling, binding and extension
Yes	Safe, natural food preservatives to control problems with yeasts, moulds and common food spoilage bacteria
Yes	Antioxidant solutions to extend meat shelf-life
Yes	Comprehensive range of systems for meat products to improve yield, stability and functionality
Yes	Customised flavours for any meat products
Yes	Range of meat starter cultures for meat products including mould, protective and probiotic cultures
Yes	Moisture binding, thickeners and gelling agents

Yes	Product applications include fresh sausages, smallgoods, jerky, biltong, soups and gravies
Yes	Liquid and powder marinade/glazes applied to meat surfaces to improve product yield, tenderness & flavour of meats Earlee has a range of honey powders which are spray dried to deliver true honey flavour for a variety of meats
Yes	Cures are a combination of phosphates, nitrate, erythorbate and sugars. Applications include corned beef and lamb
Yes	Injected marinade to improve product extension tenderness, flavour and shelf-life of meats such as roasts
Yes	Herb and spice mixtures to improve flavour, visual appeal and shelf-life qualities of meats
Yes	Products such as Pearl E® are protein active binders which joins odd-sized pieces of raw meat together to form a piece that can be cut into even size steaks without wastage
Yes	Marinades, predest, batter & breading systems
Yes	Isolated soy protein for gelling, binding and extension Australian agent for Bunge Alimentos Brazil for isolated soy proteins and concentrated soy TVP proteins
Yes	Concentrated soy protein for strong gelling, binding and extension
Yes	Sodium and potassium lactate for product safety, shelf-life and yield Australian agents for Purac of Netherlands
Yes	Sodium and potassium phosphates for functional yield, shelf-life extension and improved texture
Yes	Cures are a combination of phosphates, nitrate, erythorbate and sugars. Applications include corned beef and lamb
Yes	Customised improvers for any meat products
Yes	Fresh sausage premixes suitable for beef, pork

	and lamb sausage products
Yes	Customised flavours for any meat products
Yes	Moisture binding, thickeners and gelling agents
Yes	Comprehensive sauces, marinades and seasoning systems
Yes	Sodium and potassium phosphates for functional yield, shelf-life extension and improved texture
Yes	Fresh sausage premixes suitable for beef, pork and lamb sausage products
Yes	Sauce premixes for marinades and flavouring of meats
Yes	Nippi collagen casing used in the making of fresh sausages and frankfurts
Yes	Collagen casings for cooked, smoked and fermented meats
Yes	Coloured and spiced casings
Yes	Barrier casing for emulsion meat products
Yes	Flavex is a liquid or powdered hydrolysed protein which enhances the flavour of meat-containing products, soups,
Yes	Flavex sauces , marinades and seasoning
Yes	Herbs, spices, salt, yeast extracts or HVP's for flavour and visual attributes for products including sausages, burgers, steaks, pastry meats, kebabs, roasts, smallgoods
Yes	Improve meat binding, product extension, product texture and assist in product processing for products including burgers, reformed steaks and pastry meat products
Yes	Wet or dry sauce-like marinade applied to meat surfaces

	to improve product yield, tenderness, flavour and shelf-life functionality of all meats
Yes	Batter and crumb blends to suit all meat requirements
Yes	Sauces , marinades and seasoning
Yes	Dry marinades and seasoning
Yes	Dry marinades and seasoning
Yes	Cures are a combination of phosphates, nitrate, erythorbate and sugars. Comprehensive range incl corned beef and lamb, complete cure with salt, total cure, kornit cure, soaking pickles massage brines, flavoured brines & roast beef pump, smallgoods
Yes	Liquid and powder marinade/glazes applied to meat surfaces to improve flavour of meat products. Natural colours/flavours Wide range of flavours incl honey/mustard, satay, sweet/sour mongolian lamb, teriyaki, BBQ, curry, mexican, beef burgundy
Yes	Naturin collagen casing used in the making of fresh sausages and frankfurts
Yes	Fresh sausage premixes suitable for beef, pork and lamb sausage products. A wide range of traditional and gourmet sausage, smallgoods, hamburger meal premixes.
Yes	Seasonings are a blend of assorted spices, spice extracts, dehydrated vegetable and/or herbs. Stuffing range is for
Yes	Wide range of fresh and processed herbs and spices.
Yes	Sauces , marinades and seasoning mixes incl cook-in-bag
Yes	Food and chemical ingredients

Yes	Wide range of fresh and processed herbs and spices
Yes	Sauces , marinades and seasoning mixes incl cook-in-bag
Yes	Batter & coatings incl oven easy, beer batter and tempura
Yes	Comprehensive range of products for lamb, pastrami and beef
Yes	Comprehensive range of products for sausages, smallgoods, Jerky, pizza toppings, pie fillings and sauces
Yes	Fresh Sausage premixes suitable for Beef, Pork & Lamb sausages. Products include specialty flavoured meals for the "retail" butcher
Yes	Batter mixes designed for meat, poultry, fish and general use
Yes	The glazes may be added to water (30% dry mix and 70% water) to produce a sauce, or meats may be tumbled into dry glaze to add flavour and colour. Sprinkles and rubs may be used to flavour & season meats or as a décor to improve visual appeal
Yes	Applications incl burgers, beef toppings, kabana, bratwurst, brawn, cabanossi, frankfurt, salami, pizza
Yes	Cures for smallgoods, meats, meatballs & sausages
Yes	Cures for products incl corned beef, roast beef and other pickled meats
Yes	Blended products for binding, fermentation, coating and extending meat products
Yes	Presoaking, marinading, predusting, batter and crumbing or breading
Yes	Corn dog, hush puppy, tempura and adhesion batters, and crumb technology including traditional,

	Japanese and American style crumbs
Yes	Functional antioxidants and nutraceuticals for shelf-life extension and improved texture
Yes	A signature product for the company
Yes	Proprietary breading system without frying Designed for ovenable low fat products
Yes	Marinades, glazes and rubs and natural antioxidants, flavours and colours.
Yes	Phosphates, starches, hydrocolloids and functional proteins
Yes	Comprehensive range of capsicum, pepper, chilli products

Yes	Red Arrow smoke flavours enhance the visual appeal of food items by providing dark smoke colour and savoury, rich smoky taste
Yes	Improve meat binding, product extension, product texture and assist in product processing for meat products
Yes	Seasonings are a blend of assorted spices, spice extracts, dehydrated vegetable and/or herbs
Yes	Batter mixes give a crispy or crunchy mouth feel. Two types of batter mixes i.e. adhesion and tempura may be used. Batter mixes may also be flavoured
Yes	Cures are a combination of phosphates, nitrate, erythorbate and sugars. Only salt and protein isolate is required to be added to achieve the desired extensions
Yes	Budenheim phosphate brine is a blend of enhancing ingredients. These can be for brine injection or use in a tumbler
Yes	Starch binders are blends of specially selected starches to give maximum moisture retention in cooked sausage such as franks, saveloys, devon and meat loaf
Yes	Premixes are a blend of salt, sugar, dextrose, phosphate and seasonings, for flavour enhancing properties
Yes	A marinade is an acidic sauce, produced in an endless variety of flavours, colours and textures. Marinades are used for meats which are soaked, tumbled or vacuum tumbled in preparation for cooking.
Yes	Functional enzymes for flavour, yield shelf-life extension and improved texture
Yes	Spray-dried meat powders for soups, stocks, powders and seasonings
Yes	Plasma for food and non-food industrial purposes

Yes	Carageenans and gums for binding, thickeners and gelling
Yes	Moisture binding, thickeners and gelling agents Agents for FMC Biopolymer
Yes	Starch binders are blends of specially selected starches to give maximum moisture retention in emulsified and fermented meat products. Agents for Avebe
Yes	Soy protein concentrates, isolates and isoflavones for gelling, binding and extension. Agents for Solbar.
Yes	Sodium and potassium lactate for antimicrobial safety Australian agents for Galactic
Yes	Probiotic dietary fibre extracts from Sensus and natural dairy flavour concentrates from ButterBuds

Yes	Batter mixes designed for meat, poultry, fish and general use.
Yes	Assorted spices, spice extracts, dehydrated vegetable and/or herbs to enhance product flavours
Yes	A wide range of natural and synthetic casings for sausages and smallgoods meat products
Yes	A wide range of flavoured crumbs and breading
Yes	Cures for products incl corned beef, roast beef and other pickled meats
Yes	Liquid and powder marinade/glazes applied to meat surfaces to improve product yield, tenderness & flavour of meats
Yes	Fresh sausage premixes suitable for beef, pork and lamb sausage products.
Yes	Wide range of sauces and flavours for meat products
Yes	Wide range of spices and flavoured stuffing mixes
END	END