

OUR MISSION!

Our immediate focus is on the successful launch and market penetration of our planned products:

The Growth Meat, Shine Meat, and Fit Meat. Each product is designed to meet specific consumer needs, from toddlers' nutritional requirements to athletes' protein intake and skincare needs.

Ham Stabilizer



Stabilizer H 500 is a blend of hydrocolloids and emulsifiers developed for use in hamburger.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.



Features

- Decrease of absorption oil during frying
- Improve texture and stability of final product
- Improve mouthfeel
- Prevent Wrinkles During Frying

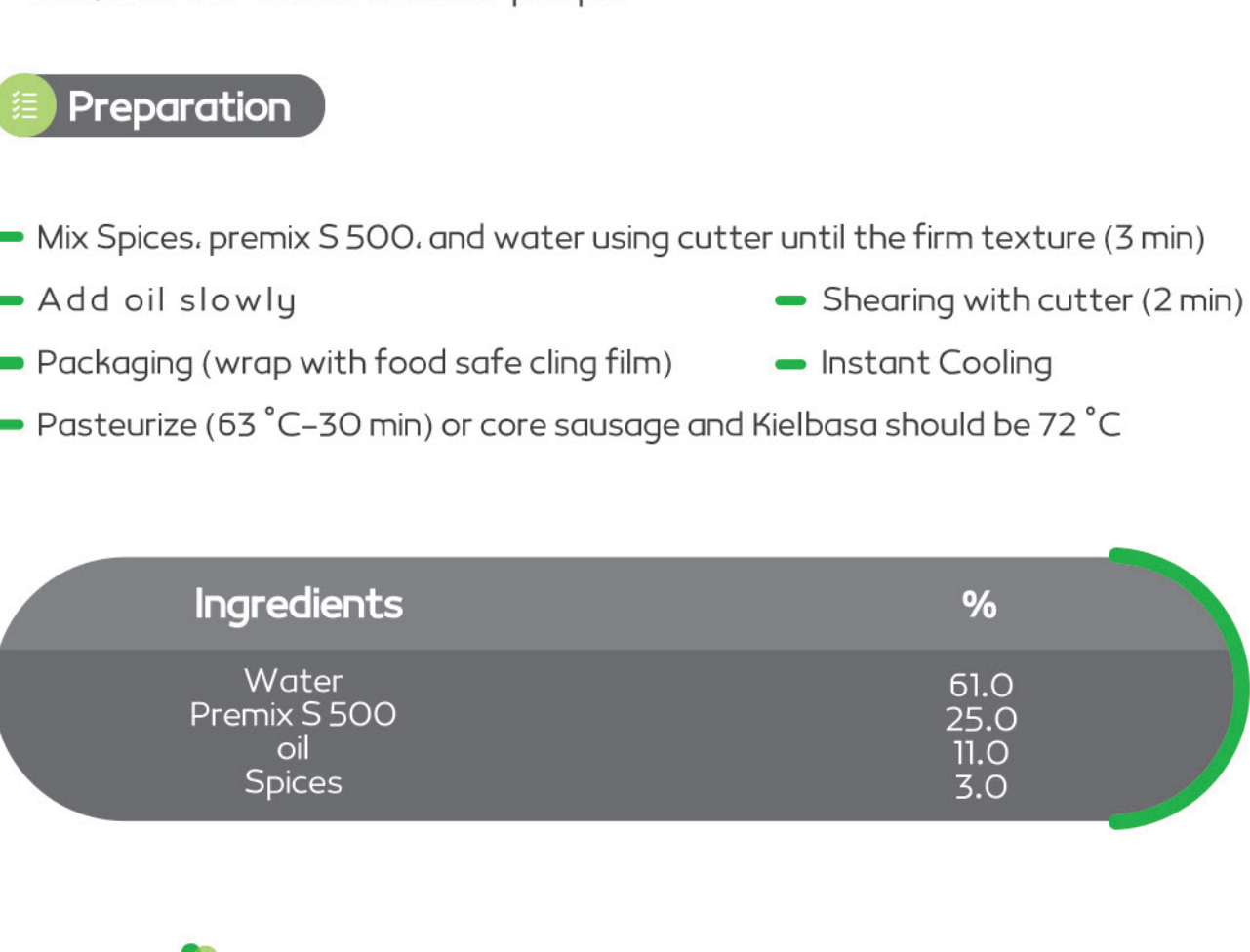


Sausage & Kielbasa



Stabilizer S 200 is a blend of hydrocolloids and starches which is used as stabilizes in sausage and

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.



Features

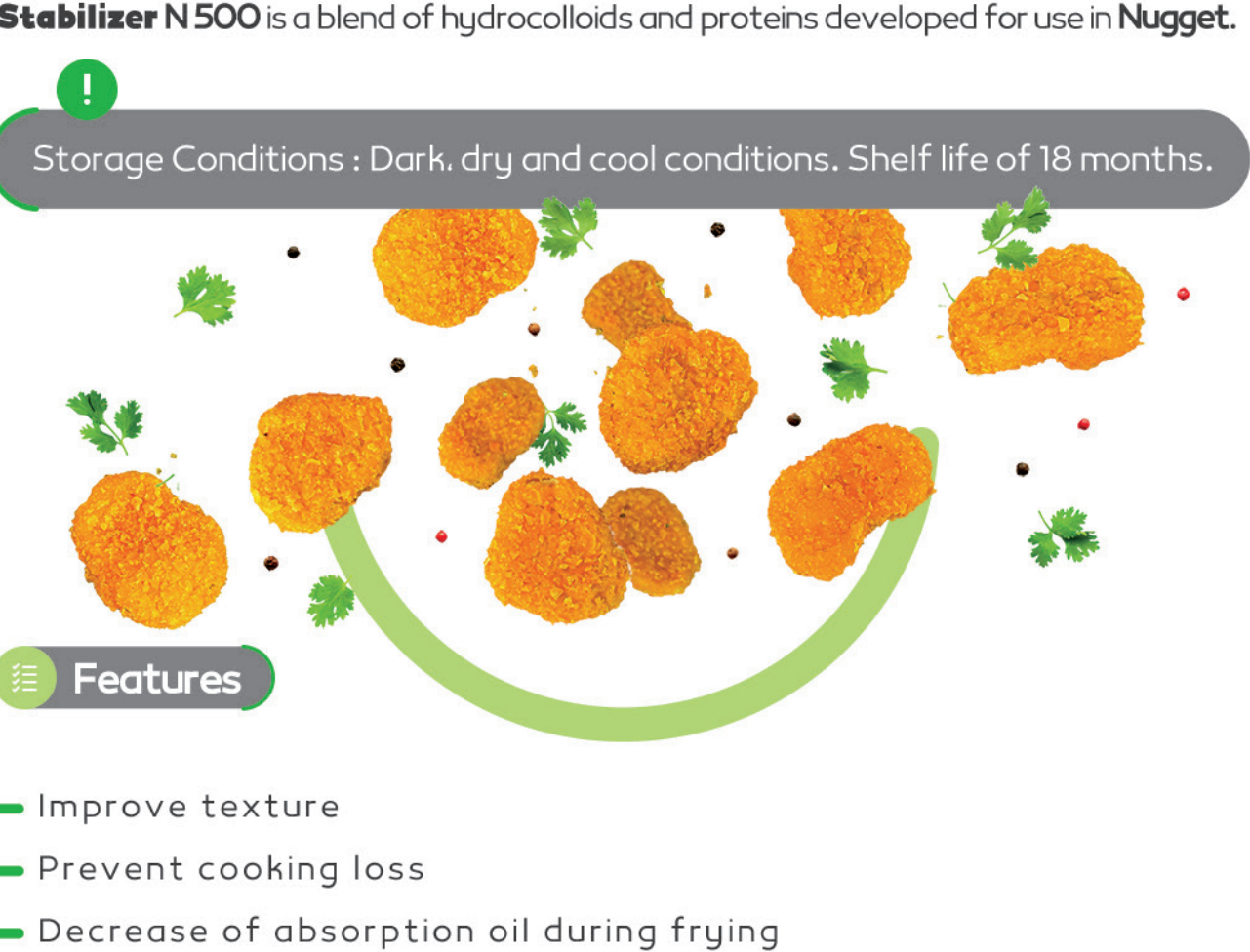
- Easy to use
- Healthy diet
- Suitable for vegetarians
- Texture and flavor are look like meat Sausage & Kalbas

Vegetarian Sausage & Kielbasa Premix



Premix S 500 is a blend of emulsifiers, hydrocolloids, and proteins developed for use in gluten free Sausage and Kielbasa.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.



Features

- Texture and flavor are look like meat sausage
- Healthy diet
- Easy to use
- Gluten free
- Suitable for child
- Suitable for celiac disease people
- Fortified with vitamins
- Fortified with minerals
- Suitable for vegetarians
- Suitable for athletes

Preparation

- Mix Spices, premix S 500, and water using cutter until the firm texture (3 min)
- Add oil slowly
- Packaging (wrap with food safe cling film)
- Pasteurize (63 °C–30 min) or core sausage and Kielbasa should be 72 °C
- Shearing with cutter (2 min)
- Instant Cooling

Ingredients

%

Water	61.0
Premix S 500	25.0
oil	11.0
Spices	3.0

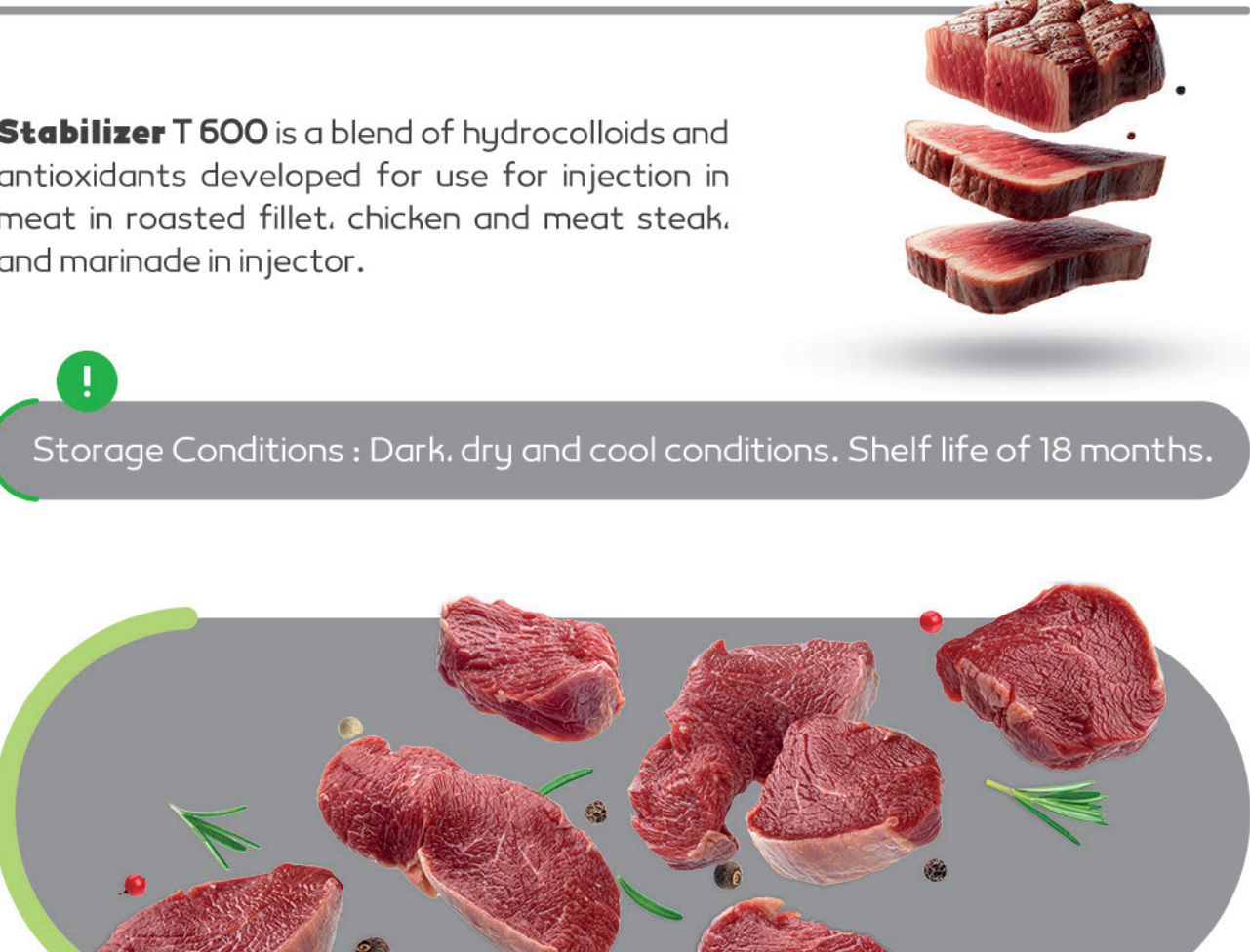


Batter Powder



Stabilizer B 200 is a blend of hydrocolloids and starches which is used as a batter (food adhesive) for the adhesion of breadcrumbs to food such as chicken and nugget.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.

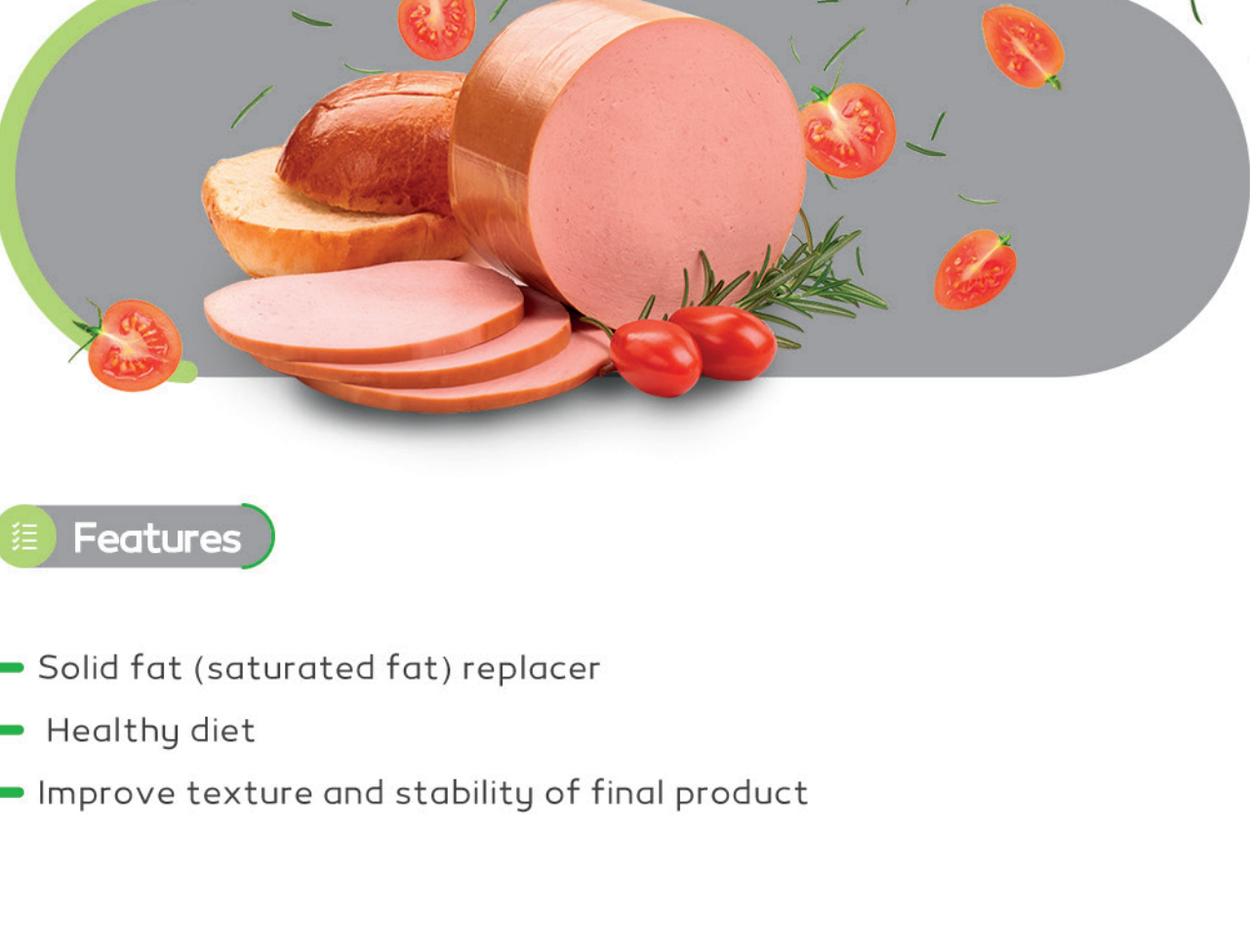


Features

- Egg substitute
- Breadcrumbs adhesion
- Decrease of absorption oil during frying

Stabilizer N 500 is a blend of hydrocolloids and proteins developed for use in Nugget.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.



Features

- Improve texture
- Prevent cooking loss
- Decrease of absorption oil during frying
- Increase of water absorption and batter during production

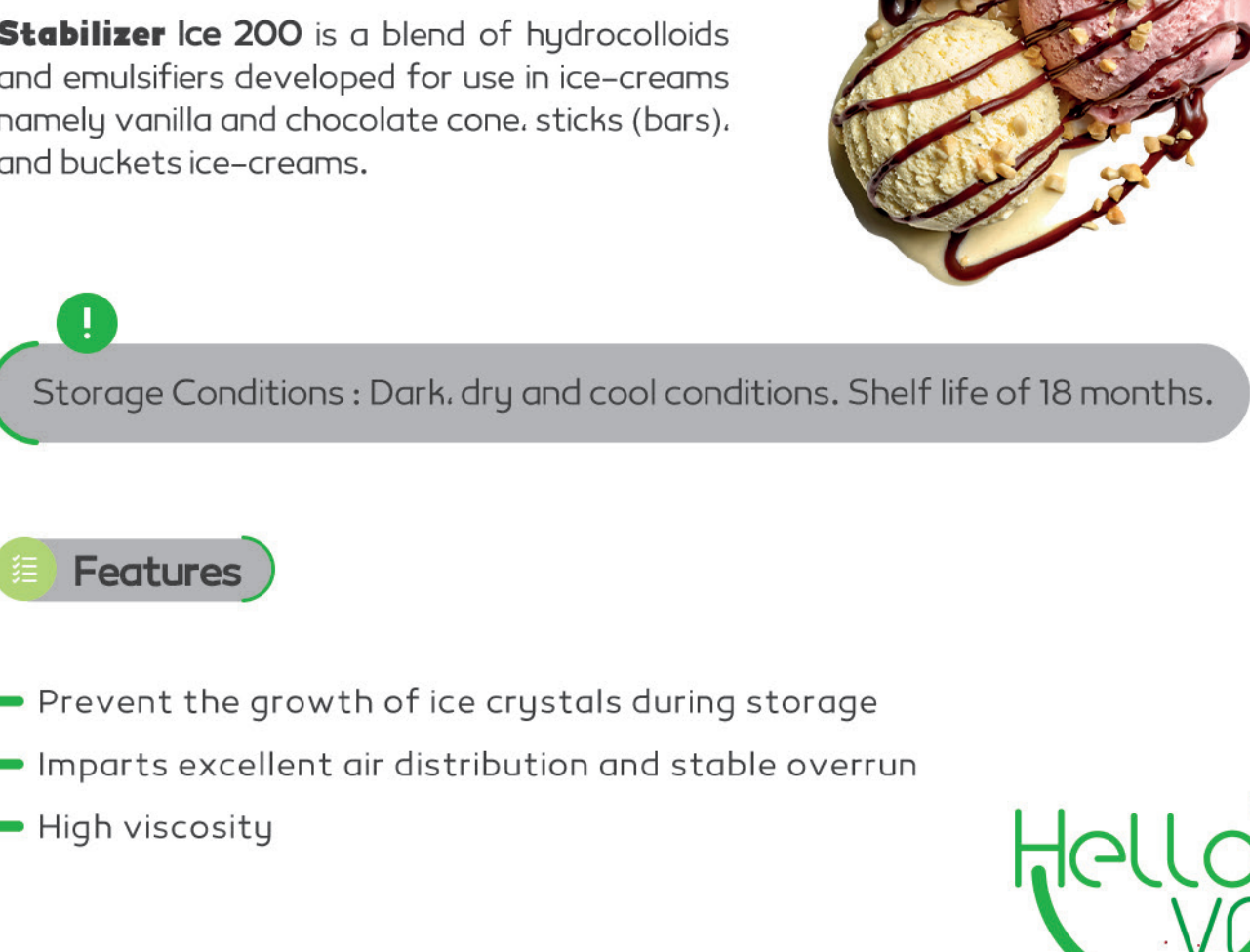


Stabilizer MA / T 500



hydrocolloids, and antioxidants developed for use in Tumbler for production of deboned chicken breast pieces and meat for absorption of water in acidic environments.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.



Features

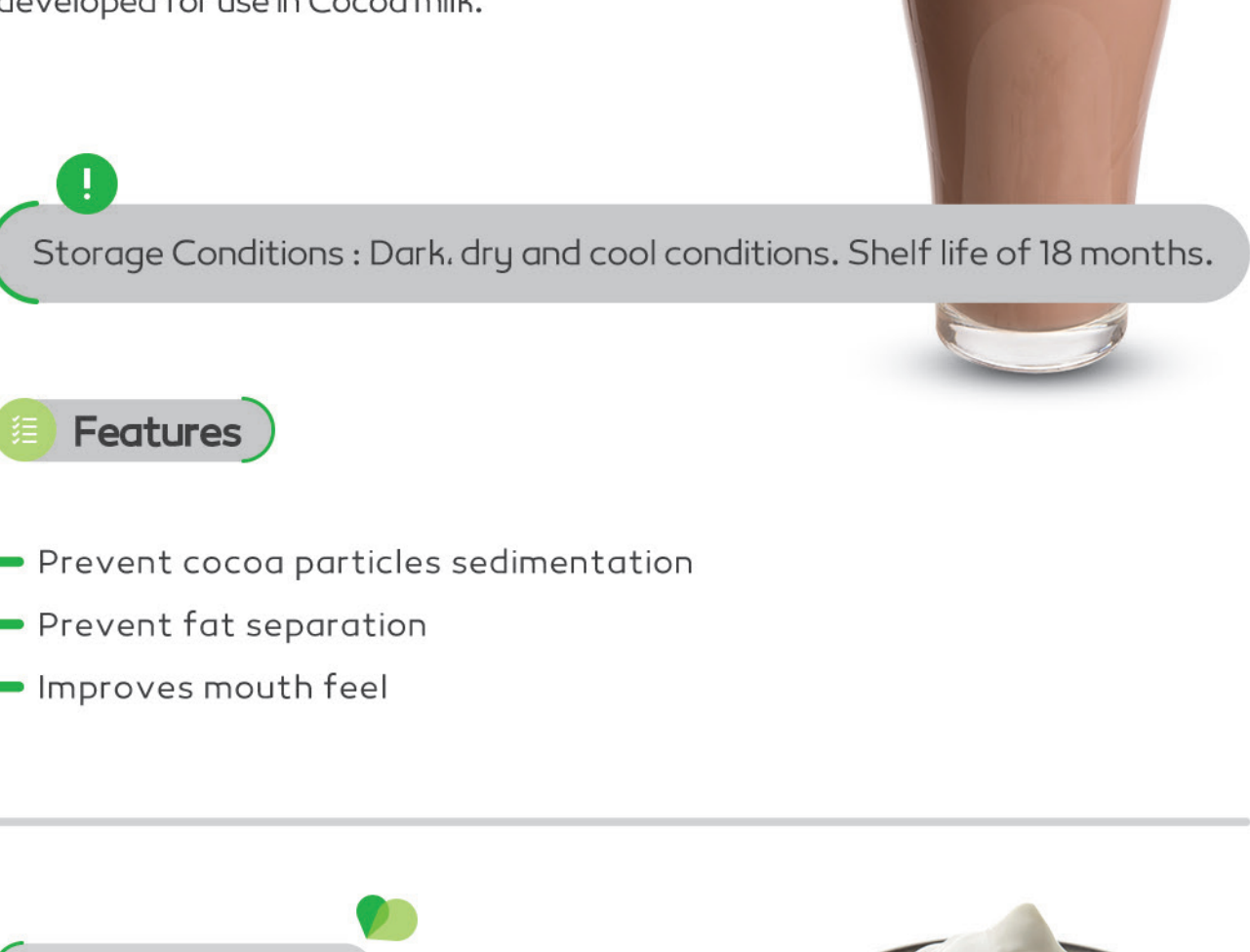
- Tenderized meat
- High absorption and water holding capacity in meat protein network
- High absorption of water in acidic environments
- Improve texture and prevent cooking loss due to high water holding capacity
- Reduced cooking time due to increased product water holding capacity

Stabilizer T 600



is a blend of hydrocolloids and antioxidants developed for use for injection in meat in roasted fillet, chicken and meat steak, and marinated in injector.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.



Features

- Tenderized meat
- High absorption and water holding capacity in meat protein network
- High absorption of water in acidic environments
- Improve texture and prevent cooking loss due to high water holding capacity
- Reduced cooking time due to increased product water holding capacity

Solid Fat replacer



Stabilizer FR 600 is a blend of hydrocolloids and emulsifiers developed for use in Sausage & Kalbas as fat replacer.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.



Features

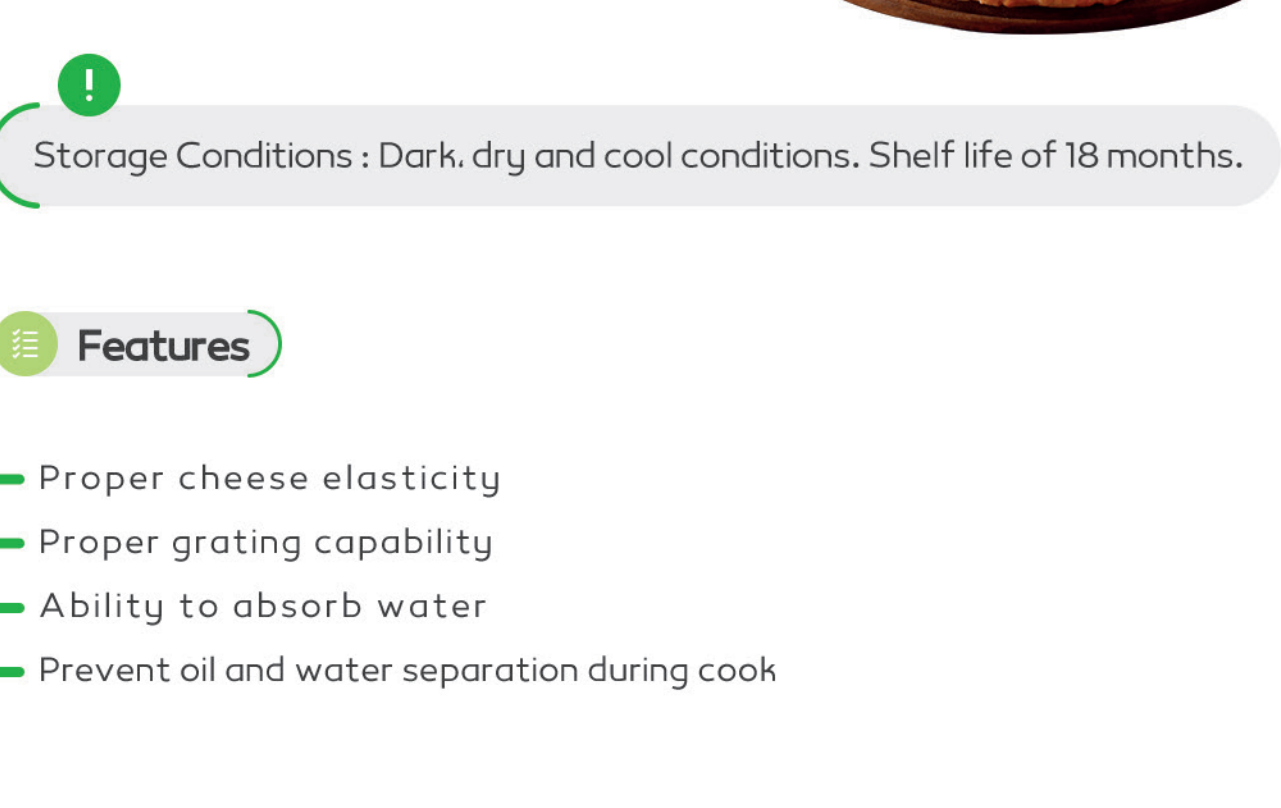
- Solid fat (saturated fat) replacer
- Healthy diet
- Improve texture and stability of final product

Machine ice cream powder



Machine ice cream powder Ice 700 is a blend of emulsifier, hydrocolloids, and milk protein developed for use in machine ice cream, gelato and Italian ice cream.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.



Features

- Easy to use powder
- Ensure a rich, and creamy texture that delights customers in every scoop.
- Good mouthfeel
- Good overrun

Stabilizer Ice 200

is a blend of hydrocolloids and emulsifiers developed for use in ice-creams namely vanilla and chocolate cone, sticks (bars), and buckets ice-creams.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.

Features

- Prevent the growth of ice crystals during storage
- Imparts excellent air distribution and stable overrun
- High viscosity

whipping cream

Stabilizer C 500 is a blend of emulsifiers and hydrocolloids developed for use in whipping cream.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.

Features

- Ensures the stabilization of the whipped cream prolonging the shelf-life
- Prevents creaming during storage
- Improves the whipping properties of the cream
- Improve final product color

Stabilizer K 700

is a blend of hydrocolloids developed for use in Cocoa milk.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.

Features

- Prevent cocoa particles sedimentation
- Prevent fat separation
- Improves mouth feel

Yoghurt Stabilizer

Stabilizer Y 666 is a blend of hydrocolloids developed for use in stirred yoghurt.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.

Features

- Prevent whey separation during distribution and storage
- Create a very firm and cream texture
- Improve mouth feel
- Improve flavor

cream and Labneh cheeses

Stabilizers CH 113 and CH 130 are blend of hydrocolloids developed for use in cream and Labneh cheeses.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.

Features

- Ensure product emulsification and stabilization
- Improve the texture and facilitate the spread ability
- Improve mouth feel
- Prevent whey separation during distribution and storage

Stabilizers CH 111

is a blend of hydrocolloids developed for use in Process cheeses.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.

Features

- Solid fat (saturated fat) replacer
- Healthy diet
- Improve texture and stability of final product

Stabilizer CH 160 / CH 161

is blend of hydrocolloids developed for use in pizza cheese.

Storage Conditions : Dark, dry and cool conditions. Shelf life of 18 months.

Features

- Proper cheese elasticity
- Proper grating capability
- Ability to absorb water
- Prevent oil and water separation during cook