

# Texture Improvement in Preparation of Fresh Minced Meat



One of the major trends in the meat processing industry is the growing demand for natural products and free from additives recipes. This represents a challenge for meat manufacturers who need to find clean-label solutions that provide the same results as the traditional additives in terms of texture, taste, color stability, etc.<sup>1</sup>

Galactic has developed **Galaxium™ Powder Excel (Calcium lactate)** which is the ideal solution to improve texture and provide high firmness, good spreadability, avoid water release and stickiness in preparation of fresh minced and meat spreads.

**Galaxium™ Powder Excel** forms a network with the proteins from meat, mainly myosin, and improves the texture. Additionally, the lactate ion is able to bind water which helps to control water loss and decrease the water activity. As a result, it will help get a better

microbiological preservation of the final preparation.

**Galaxium™ Powder Excel** helps improve the manufacturing process and increase the production rate by avoiding stickiness and loss in preparation machinery.

## Advantages

- ✓ Texture improvement: higher cohesiveness and adhesiveness, better spreadability
- ✓ Water release control
- ✓ Increase shelf-life
- ✓ Process improvement
- ✓ No impact on the organoleptic parameters at appropriate dosage
- ✓ Enrichment in calcium ion
- ✓ Low dosage

## RECOMMENDED USE AND FUNCTIONALITIES:

	Dosage range in finished product (fresh minced meat)	Functionality by application	Declaration
<b>Galaxium™ Powder Excel</b>	0.5% - 1,0%	Texture improvement Production rate increase Water release control Good preservation Calcium enrichment	E 327 (Calcium lactate)

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Our FOOD Development team remains at your disposal for further trials, information, training etc.

*GALACTIC accepts no legal liability for the accuracy of the information in this document. GALACTIC recommends customers to take appropriate legal advice regarding the use of GALACTIC products, including the patent status of any process for which a GALACTIC product is used.*

<sup>1</sup> <http://www.foodnavigator.com/Product-innovations/Clean-label-in-the-meat-industry-opportunities-and-challenges>