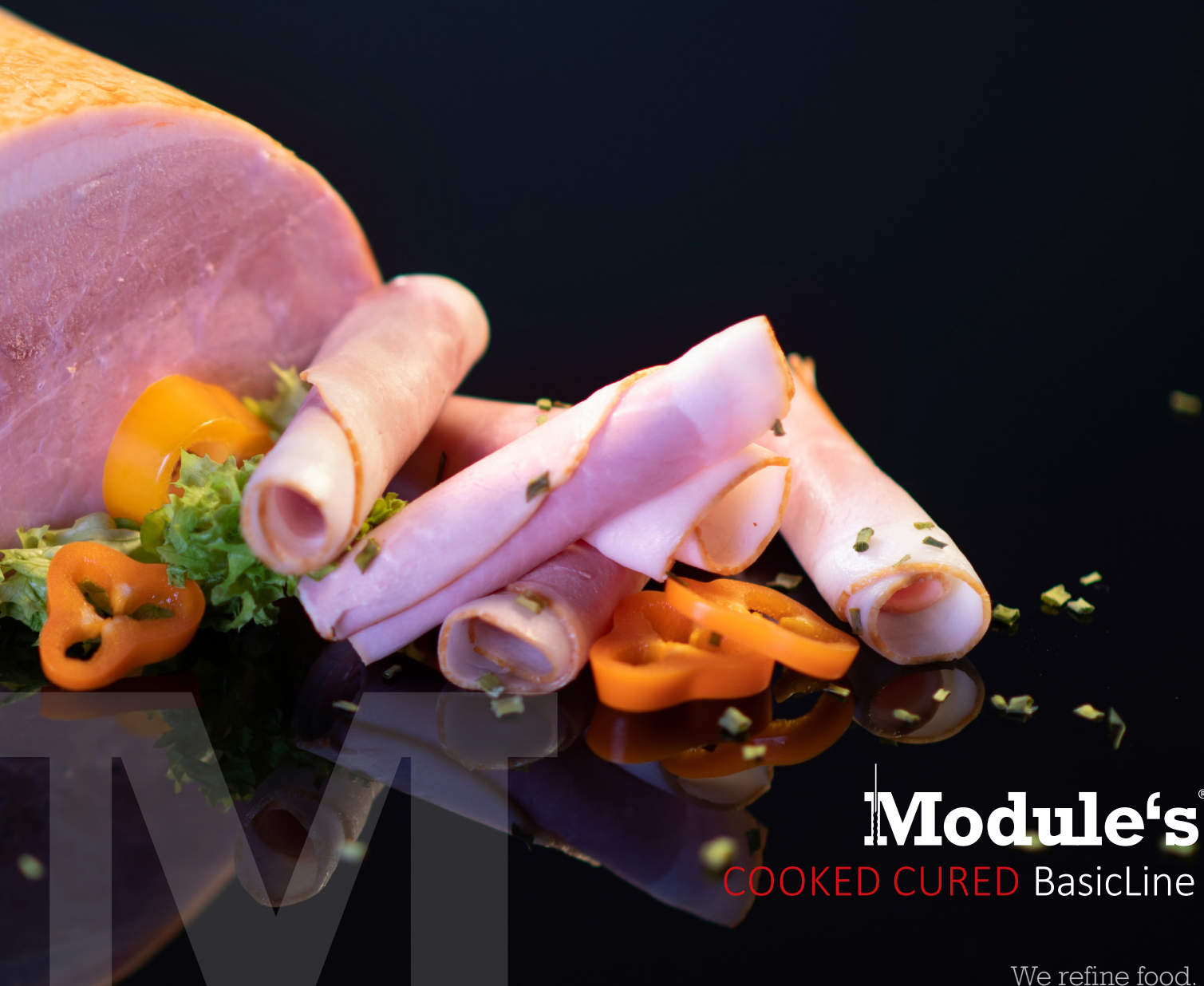


CULTURES TASTE TECHNOLOGY®
MADE IN GERMANY



TASTE TECHNOLOGY FOR /Meat



IMI Module's®
COOKED CURED BasicLine

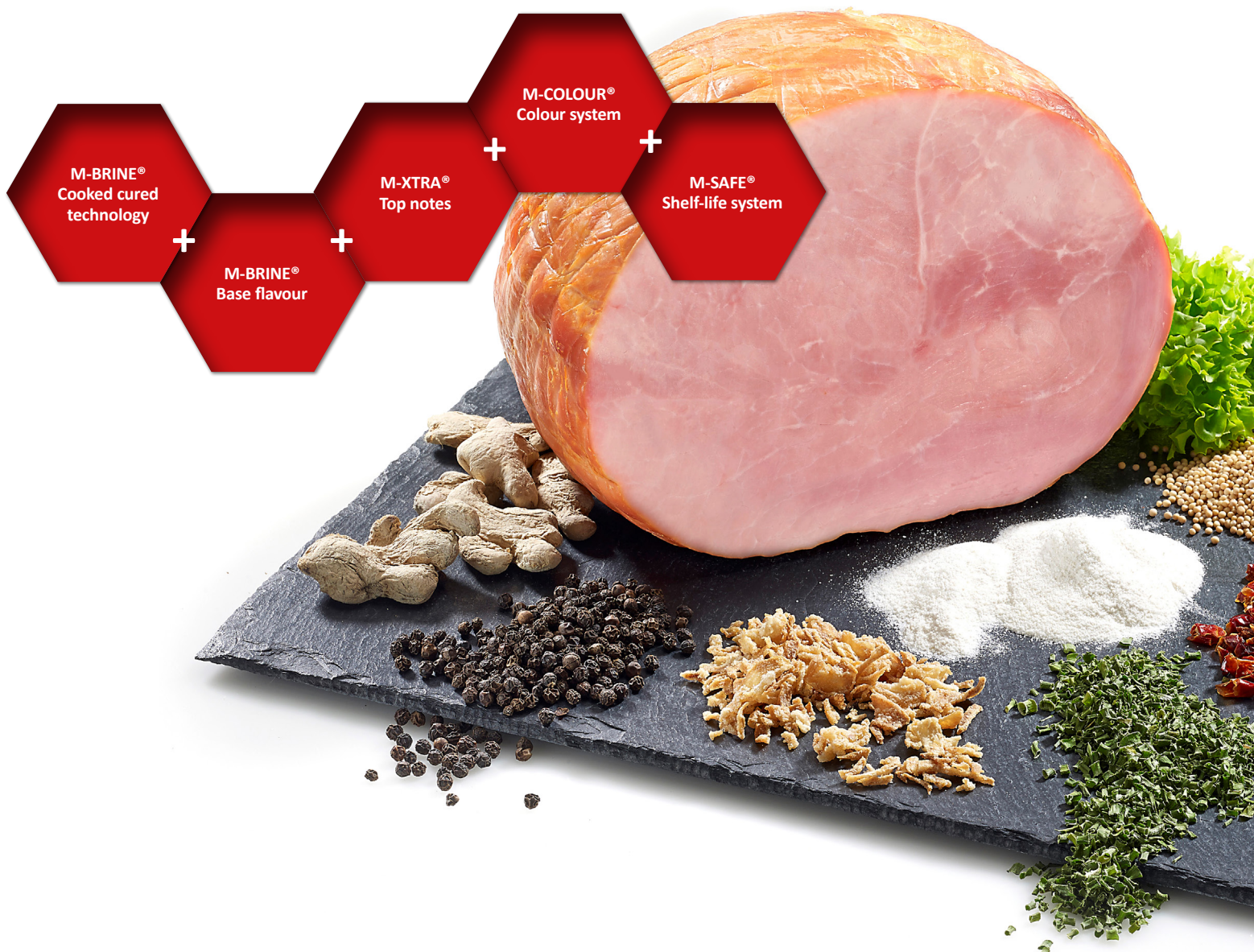
We refine food.

COOKED CURED PRODUCTS

**M FOOD GROUP® PROVIDES GUARANTEES WHEN
MAKING EXCELLENT COOKED CURED PRODUCTS.**

With years of experience, a careful selection of raw materials and the right dose and combination of functional additives, injection agents can always guarantee the best possible benefits for customers.

M FOOD GROUP® customers can have complete products that unite flavour and technology individually created or, following this modular system, they can combine a range of proven products according to their specific product requirements.



MODULAR COOKED CURED SYSTEM

Through the modular cooked cured system, we offer a simple and safe solution for making cooked ham with different injection rates.

Depending on the volume injected, M-BRINE® technology products contain the base flavour that forms the basis of the cooked cured modular system. Optionally, the Meat Cracks Modules System can be customised by adding balanced top notes and sophisticated colour and shelf-life components.

OVERVIEW

Level/Volume injected	M-BRINE® Cooked cured technology	M-BRINE® base flavour	M-COLOUR® Colour system	M-XTRA® Top-notes	M-SAFE® Shelf-life system
Level I (7–25 %)	M-BRINE® TEC Ham 7–25	M-BRINE® Ham Basic	<i>not necessary</i>	M-XTRA® Ham Bravo 16HA43 OR M-XTRA® Ham Intenso 16HA43 OR M-XTRA® Smoke 1426 OR M-XTRA® Garlic	Dried Vinegar OR M-SAFE® Lactal 2010
Level II (25–50 %)	M-BRINE® TEC Ham 25–50		<i>not necessary</i>		
Level III (50–80 %)	M-BRINE® TEC Ham 50–80		M-COLOUR® Red H OR (Export only!) M-COLOUR® Carmento AC 20		
Level IV (80–100 %)	M-BRINE® TEC Ham 80–100				



THE ADVANTAGES

- ▶ Excellent water-binding capacity
- ▶ Easy and safe to use
- ▶ Good product quality even at high injection rates
- ▶ Even cross-section with no brine streaks or gel pockets
- ▶ Counteracts the tendency for syneresis in ham with high injection volumes

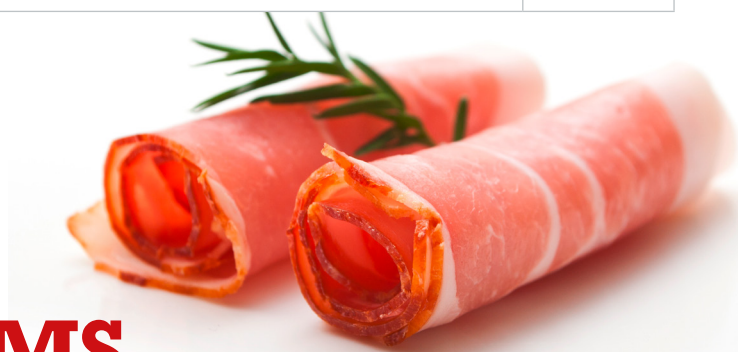
THE RESULT

- ▶ Natural to intense colouring
- ▶ Enhancement of the base flavour through a selection of different top notes
- ▶ Extended freshness and shelf life by inhibiting agents that cause spoilage

M-BRINE®

COOKED CURED PRODUCTS

Art.No.	Name	Group	Application	Description	Dosage
20.95077	M-BRINE® TEC Ham 7–25	Cooked cured products	Cooked ham	Phosphate-based injection agent for diverse cooked cured products using low injection/fill rates of 7–25 %.	0,7 % in the finished product
20.95078	M-BRINE® TEC Ham 25–50	Cooked cured products	Cooked ham	Injection agent for cooked cured products with medium injection rates of 25–50 %. Injection agent for cooked cured products with medium injection rates of 25–50 %. – the combination of hydrocolloids and phosphates ensures a juicy product – an even cross-section with no brine streaks or gel pockets is achieved	1 % in the finished product
20.95079	M-BRINE® TEC Ham 50–80	Cooked cured products	Cooked ham	Injection agent for cooked cured products with high injection rates of 50–80 %. – the combination of hydrocolloids and phosphates specially designed for high yields ensures excellent water-binding capacity and counteracts the tendency for syneresis in cooked cured products with high injection rates.	1,5 % in the finished product
20.95080	M-BRINE® TEC Ham 80–100	Cooked cured products	Cooked ham	Injection agent for cooked cured products with very high injection rates of 80–100 %. – the combination of hydrocolloids and phosphates specially designed for high yields and the starch and animal (pork) proteins ensure excellent water-binding capacity and counteract the tendency for syneresis in cooked cured products with high injection rates	3,4 % in the finished product
20.95081	M-BRINE® Ham Basic	Cooked cured products	Cooked ham	Basic flavour product to be combined with technological products of different injection volumes. – Seasoning: brothy, slight garlic and pepper flavour – Sugar	0,5 % in the finished product



M-COLOUR®

COLOUR SYSTEMS

Art.No.	Product	Group	Application	Description	Dosage
59.00102	M-COLOUR® Red H	Colourants	Cooked ham	Colouring made from haemoglobin powder – Boosts natural meat colour – Recommended for injection volumes of more than 50 %	0,1–0,15 % in the finished product
59.00001	M-COLOUR® Carmento AC 20	Colourants	Cooked ham	Colouring made from a combination of carmine and haemoglobin powder – Especially intense, natural meat colour – Recommended for injection volumes of more than 50 % > For export only	0,02 % in the finished product

M-XTRA®

TOP-NOTES

Art.No.	Product	Group	Application	Description	Dosage
56.10071	M-XTRA® Ham Bravo 16HA43	Top-Notes	Cooked ham/ Various	– Flavour: sweet, brothy – Contains flavouring	0,3–0,5 % in the finished product
56.10072	M-XTRA® Ham Intenso 16HA43	Top-Notes	Cooked ham/ Various	– Flavour: meaty, brothy with smoky notes – Contains flavouring	0,3–0,5 % in the finished product
56.10038	M-XTRA® Smoke 1426	Top-Notes	Cooked ham/ Various	– Flavour: smoky – Contains flavouring	0,3–0,5 % in the finished product
56.00322	M-XTRA® Garlic	Top-Notes	Cooked ham/ Various	– Flavour: Garlic – Spice extract	0,05–0,1 % in the finished product



M-SAFE®

SHELF-LIFE SYSTEMS

Art.No.	Product	Group	Application	Description	Dosage
48.80014	Dried Vinegar	Preserva- tives	Cooked ham/ Various	Vinegar-based powdered shelf-life extender – Enhanced product shelf life and freshness – No e-number declaration – delicately spiced flavour; intensifies sweet flavour nuances	0,4–1 % in the finished product
58.45426	M-SAFE® Lactal 2010	Preserva- tives	Cooked ham/ Various	Lactate- & acetate-based liquid shelf-life extender – Enhanced product shelf life and freshness thanks to lactate-acetate effect – has no negative organoleptic effect on the product	4 % in the finished product

CULTURES TASTE TECHNOLOGY®
MADE IN GERMANY



Module's®

THE MODULAR SYSTEM





MAXIMUM FLEXIBILITY

- when it comes to combining flavour and calibre
- in production by using raw materials with “on top” flavour compounds
- to allow for specific demands related to production



MAXIMUM COMPATIBILITY

- because all the products come from a single source
- because all the individual Modules are perfectly compatible, especially our cultures



MAXIMUM SAFETY

- through balanced products
- thanks to consistent quality, even when the flavour characteristics differ, because the sugar content is precisely adjusted

OVERVIEW M FOOD GROUP[®] MODULE'S

SALAMI
BasicLine

SALAMI
ItalianLine

**COOKED CURED
PRODUCT**
BasicLine

CULTURES TASTE TECHNOLOGY®
MADE IN GERMANY

Module's®

M®

Food Group

**DOWNLOAD
CENTER**



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