

PRAYON offers

- > an extensive range
- > global coverage
- > a food applications' laboratory

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PHOSPHATES
MEAT, POULTRY AND SEAFOOD

cible

Products to meet everyday needs





CARFOSEL®

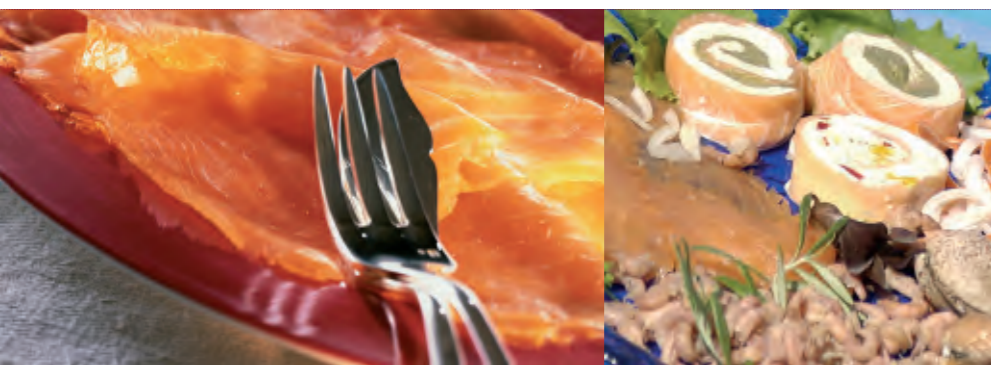
PHOSPHATES FOR MEAT PROCESSING

PRAWNS AND SEAFOOD

PRAWNS AND SEAFOOD PROCESSING:
WHICH CARFOSEL®?

APPLICATIONS	CARFOSEL®
Fish, fish fillets	900 - 990
Prawns and seafood	940 - 880N
Surimi	1010 - ST 50
Smoked fish	900
Fish sausages	2 - 21 - 700
Fish patties and mousses	2 - 3 - 21 - 700

	CARFOSEL®	NUMEROS E(*)	pH (1%)	% P ₂ O ₅	PROPERTIES AND APPLICATIONS
EMULSION	CARFOSEL® 2	E 450 E 452	7.6	57.8	Imparts high viscosity to the raw paste and extra strong firmness to the end product; provides good cooking yield and good quick colour development.
	CARFOSEL® 3	E 450 E 452	8.6	55.3	Imparts medium viscosity to the raw paste; allows good cooking yield and good colour development. Ideal for meat sausages, beef emulsion and corned beef.
	CARFOSEL® 640	E 450 E 451	6.4	60.0	For sausages with strong firmness, together with quick intense colour development and low viscosity in the raw emulsion.
	CARFOSEL® 21	E 450	7.3	58.1	Imparts low-level viscosity to the raw emulsion and strong firmness; allows quick intense colour development of the end product. Ideal for all ground meat products; especially for high-meat-content formulations or for processing fresh sausages, dry sausages and poultry products.
	CARFOSEL® 700	E450	7.4	58.7	Same properties and applications as CARFOSEL® 21 + very good emulsifier. Also used in petfood for meat croquettes and meatballs.
EMULSION + BRINE	CARFOSEL® 900	E 450 E 451	8.7	57.2	Brine: disperses and dissolves quickly in water, particularly in ice-cold brines. Ideal for ham and all injected products. Recommended for brines with 8-15% NaCl and for ready made dry mixes. Emulsion: imparts medium viscosity to dough, strong firmness and a good colour to the finished product and a good cooking yield. Ideal for all meat products, minced meat, canned products, ready made dry mixes and petfood.
	CARFOSEL® 940	E 451 E 452	9.4	56.4	Brine: good solubility and quick dissolution, good salt tolerance and good brine stability, very good total yield. Ideal for ham and all injected products. Emulsion: good solubility and quick dissolution, good salt tolerance. Yields good results in minced poultry products and corned beef.
BRINE + MARINADE	CARFOSEL® 21 S	E 450	7.2	51.5	High and quick solubility, good salt tolerance. Ideal for brines with high phosphate content but low salt content. Ideal for poultry products, enhances juiciness.
	CARFOSEL® 860	E 451 E 450 E 339	8.7	55.0	Disperses and dissolves quickly in water. Ideal for poultry products and blood stabilisation. Recommended for ice-cold brines, marinated and injected products.
	CARFOSEL® 890	E 451 E 452	9.0	57.0	Very good brine stability. Ideal for ham and all injected products. Recommended for poultry and pork.
	CARFOSEL® 915	E 451 E 452	9.2	57.7	Ideal for hams and all injected products. Recommended for marinades and brines with high levels of phosphate and salt.
	CARFOSEL® 990	E 451	9.9	55.8	Disperses and dissolves quickly in water. Very good total yield. Ideal for ham and all injected products. Recommended for brines with 8-15% NaCl. Ideal for petfood meat chunks. Quick phosphate reaction ensuring optimised tumbling time.



Under European legislation phosphates may be used in meat products. The permitted level is 5 g/kg or 0.5% expressed in P₂O₅ in the finished product. Regulation vary by country.

(*) E numbers: European codification

