Salt (sodium chloride) is commonly used as a functional ingredient in processed meats, as a flavoring in seasonings, and as a means of preservation.

MeatShure encapsulated salt helps control bind, syneresis, protein extraction and delays the onset of oxidative rancidity during shelf life.

The use of MeatShure encapsulates helps to optimize high speed forming operations by preventing salt-soluble proteins from accumulating on equipment. This reduces patty adhesion and malformation, reduces cleaning delays all while increasing process yield.

- Release & solubilization of active ingredients
- Undesirable reactions
- Product texture

- Integrity of muscle proteins
- Color & texture of meat
- Consistency during processing

- Superior finished products
- Improved production flexibility
- Greater efficiency, better yield
- Consistent flavor
- Improved product texture
- Freeze-thaw stability
MeatShure encapsulated acidulants are used to control pH, develop acidic flavor profiles and increase process efficiency in ready-to-eat meats. MeatShure acids can be used as an alternative to traditional fermentation methods, allowing the acid to be directly mixed into the meat emulsion without negatively impacting the meat proteins or breaking the emulsion itself. The encapsulated acidulants are subsequently released from the coating by the combined effects of heat and moisture lowering pH and delivering desired flavor profiles.

**ACIDULANTS**

**CONTROLS**
- pH development
- Undesirable reactions
- Purge

**PROTECTS**
- Integrity of muscle proteins
- Color & texture of meat
- Consistency during processing
- Meat emulsion formation

**DELIVERS**
- Superior finished products
- Reliable pH drop for microbial control
- Improved production flexibility
- Greater efficiency, better yield
- Consistent flavor & texture throughout shelf life
# FUNCTIONALITY GUIDE

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| Direct Acidification    | 114, 312, 333, 341, 343, 509, 510, 496, 501 | Citric Acid, Lactic Acid, Glucono-Delta-Lactone (GDL), Sodium Diacetate, Vinegar Flavored Powder | - Prevents protein denaturation  
- Improves texture & eating quality of processed meat  
- Reduces thermal processing time & energy requirements  
- Eliminates need for starter cultures  
- Reliable pH control in every batch  
- Provides acidic flavor profile, characteristic of fermented meat | Pepperoni, Summer Sausage, Snacks Sticks, Pork Rolls, Salami, Chorizo, Meatballs |
| Salt                    | 619, 626 | Sodium Chloride | - Maintains moist, crumbly texture & prevents chewiness  
- Prevents stickiness & adhesion to equipment caused by protein extraction  
- Improves oxidative stability of fat | Meatloaf, Pizza Crumbles, Meatballs, Hamburger, Spice Rubs |
| Meat Restructuring      | 416 | Calcium Lactate | - Prevents premature gelation of alginate  
- Increases process flexibility  
- Manipulates final product texture  
- Consistent portion sizes  
- Add value to lower cost cuts of meat | Formed Meats |