

Trehalose for Frozen Meat & Surimi

Trehalose is a naturally occurring sugar that is found commonly in foods such as mushrooms and yeasts. It is produced from corn starch by enzymatic process and has only 45% sweetness of sugar. Coined as the “Sugar of Life”, trehalose is heat and pH stable, easily soluble in water and has low hygroscopicity.



Functions:

Meat & Poultry

- Inhibit meat protein denaturation
- Prevent lipid decomposition
- Suppress growth of ice crystals
- Minimise freeze-thaw damage
- Reduce dripping
- Improve meat juiciness

Seafood & Surimi

- Inhibit protein denaturation and starch retrogradation
- Suppress growth of ice crystals
- Minimise freeze-thaw damage
- Prevent dehydration
- Maintain flexibility and fresh taste
- Prevent aging and tissue atrophy

Recommended Dosage:

2 - 8%

