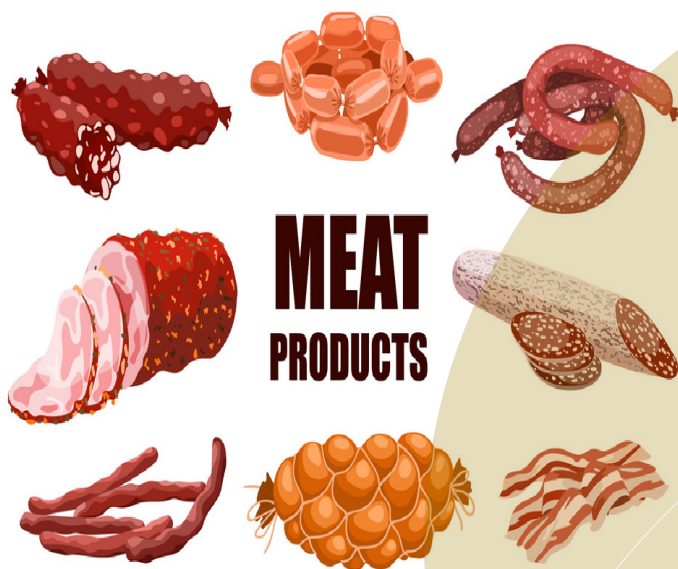


GDL

(Meat Preservation)

Application

MEAT PRODUCTS



**MEAT
PRODUCTS**

Meat products have historically been preserved using fermentation, curing and smoking.

GDL is used to enhance modern meat preservation techniques by reducing the level of nitrite required, accelerating the curing process and producing a more shelf stable product.

GDL is a preferred acidulant because of its slow hydrolysis and mild flavor. the flavor of the other common organic acids can often overwhelm delicate meat and spice flavors.

★ **Recomemded Dosage**
0.3 - 0.5 % in Meat



★ GDL use is balanced with other ingredients such as salt, nitrite, sorbic acid, etc. to control water activity and achieve optimum shelf-life.

★ GDL can also be used in restructured meat products.
A dry binder is mixed with raw meat to form restructured patties, roasts and other meat products.

** (The binder mixture must not exceed 1.5% of the products content and must be add in dry form)

★ When used at a level of 0.5% GDL can markedly reduce the growth of lactic acid bacteria and extend the shelf-life of vacuum packaged pork liver pate.