Specification Sheet

Product name:	BLM120	Product type:	Blended Meat Powder
Base material:	Eucheuma cottonii	Version:	Jan 1, 2023

Specification:

Items	Standard	
Appearance	Light yellow powder	
Moisture (%)	≤ 12.00	
Gel Strength (g/cm2)	≥ 300	
Viscosity (mPa·s)	≥ 40	
Total Ash (%)	15 - 40	
PH Value	8.0 - 11.0	
Particle Size (%)	≥ 90% Through 120 mesh	
Lead / Pb (mg/kg)	≤5	
Arsenic / As (mg/kg)	≤3	
Cadmium / Cd (mg/kg)	≤2	
Mercury / Hg (mg/kg)	≤1	
Total Plate Count (CFU/g)	≤ 5000	
Yeast and Mold (CFU/g)	≤ 300	
Escherichia coli (MPN/g)	< 3.0	
Salmonella (/1g)	Negative	

Application:

Our Blended Meat Powder has excellent viscosity, good solubility and coagulation properties, fitting for use as gelling agent in meat processing. After it is added to meat products, the resulting gel formation can effectively improve the water retention from meat, while also enhancing the elasticity and slicing performance of the product. It benefits by improving overall product quality, as well as reducing production costs.

Package:

PAPER PLASTIC WOVEN BAGS, 25KG/BAG

Shelf life:

24 months is guaranteed in dry and cool storage.