

Erbazyme MEAT

ENZYME SOLUTIONS FOR THE MEAT INDUSTRY

Erbazyme MEAT is a fully natural vegan protease derived from edible non-GMO plant. It is used in meat tenderising applications for various types of meat, such as beef, pork and chicken. It can also be used for seafood, such as squid or clams. The product can be applied directly on meat or can be added to marinate/sauce. It shortens cooking time thereby reduces meat shrinkage up to 25%.

Erbazyme MEAT improves significantly the perceived quality of the meat and enhances the mouth feel of more common, lower priced cuts.



Erbazyme MEAT is a unique liquid or solid protein cleaving enzyme formulation designed to brake the protein chains in the fibrils and the connective tissue, modifying the structure of the muscle fiber, which consequence is tenderizing the meat.

BENEFITS

Erbazyme MEAT is used in meat application with the following benefits:

- It is softening and tenderising meat
- It is improving the texture
- It is improving the mouth feel & flavour
- It enhances the "meaty" flavour
- It reduces shrinking of the meat
- It reduces the cooking time and therefore energy consumption



HIGH QUALITY PRODUCTS

The enzymes present in *Erbazyme MEAT*, are produced from edible plants (fruits). The essential active ingredients of the product are peptidyl -peptidhydrolases (EC 3.4.22.2 and EC 3.4.22.32). The Quality Control of the products that are imported into Europe is ensured by certified partner laboratories in France and Italy, ensuring constantly a high purity and quality product. The Quality Process (QM) is managed by qualified staff (QP) based in Switzerland with comprehensive expertise in both food & pharmaceutical sectors.

Erbazyme MEAT complies with the specifications recommended jointly by the FAO/WHO Expert Committee on Food Additives (JECFA) and the Food Chemicals Codex (FCC), for food grade enzymes.

DOSAGE, PACKAGING & STORAGE

Erbazyme MEAT is available in 5kg and 25kg plastic containers.

They should be stored in cool dry area (max 10°C) and protected from direct sunlight and heat exposure.