

# Meat industry

Proprietary solutions and ingredients  
for the meat industry



Barcelonesa's Food division has more than 25 years of experience in the distribution and preparation of tailor-made blends of additives and/or ingredients. We provide the meat industry with a wide range of raw materials and adapt them to its production processes.

**Our technical-sales team has a deep knowledge of ingredients and food additives** which allows us to offer the best solutions to produce healthier and higher quality meat products.

We are very aware that our work has a direct impact on people's quality of life, so from our food plant we work hand in hand with you, understanding your needs and always adapting to your manufacturing process so that the development of your products is a success

## Proprietary solutions

### Fibrean®

Extensive range of plant fibres that add texture and improve performance in minced meats, meat emulsions, injections and cooked meat products.

#### Benefits and properties:

- Fat reduction and nutritional fibre intake
- Natural texturisers with high water-retention capacity
- Provide viscosity and stability
- Stable to thermal processes and pH variations



#### Range of solutions:

Fibrean	Type of fibre	WHC	Granulometry	Applications
Fibrean PS100*	99% Psyllium fibre	1:40	<150 microns	Injected products and meat emulsions
Fibrean CT80	Citrus fibre	1:20	<250 microns	Meat emulsions
Fibrean CT200	Citrus fibre	1:20	<100 microns	Injected products and meat emulsions
Fibrean PF100	Pea fibre	1:4 -1:6	<150 microns	Meat emulsions and minced meats
Fibrean PF40	Pea fibre	1:6 -1:8	<400 microns	Meat emulsions and minced meats
Fibrean BF30	Bamboo fibre	1:05	<32 microns	Injected products
Fibrean BF90	Bamboo fibre	1:07	<90 microns	Meat emulsions and minced meats
Fibrean GL/VS/TX	Synergistic, optimised and tailor-made combinations of texturising fibres			

\* Also available in organic version



# Protean®

Animal proteins with high functional properties for use as texturisers and/or protein supply.

## Benefits and properties:

- Improve the texture, firmness and bite of the final product.
- Optimises water retention and stability due to excellent emulsifying and gelling properties
- Increase yields in meat products
- Prolongs shelf life by reducing water activity
- Increased protein content and cost optimisation
- Neutral colour and flavour without interfering with the other ingredients.
- Total or partial substitution of soya



## Range of solutions:

Protean	Origin	Water retention	Properties	Applications
PP 140	Pork	1:20-40	Highly functional collagen	Fresh meat products. Injected, emulsified or reformed.
PP 110	Pork	1:10	Highly soluble functional collagen	Injection of meat products. Highly soluble.
PP 095	Pork	1:20-40	Highly functional collagen	Cooked meat products. Injected, emulsified or reformed
PP 085	Pork	1:15	Injectable protein with thermostable and low-collagen properties	Injection of meat products. Emulsified and reformulated products
PP 080	Pork	1:10	High emulsifying and texturising protein	Emulsified and reformulated products
PP 790	Pork	1:7-1:9	Cold gelling emulsifying protein	Fresh and cured products
EM 150	Pork	1:5	Texturising protein and water retention	Minced meat products and cured products
BP 950	Beef	1:20	Highly functional collagen	Minced meat products and cured products. Meat emulsions.
HCP	Pork / Beef	-	Protein hydrolysate	Protein content in any meat derivative
TP 900	Turkey	1:10-15	Protein with high texturising and water retention capacity	Injected and emulsified turkey products
CP 850	Chicken	1:10-15	Protein with high texturising and water retention capacity	Injected and emulsified chicken products

# Carratext®

Kappa and iota carrageenans, refined or semi-refined, and adapted to each application in the meat industry.

## Benefits and properties:

- Improves viscosity, firmness and elasticity of the final product
- Improves texture, cohesion, performance and stability
- Improved slicing
- Minimises syneresis



## Main products:

Carratext	Cold solubility	Hot solubility	Type of gel	Gel appearance	Syneresis
<b>Carratext CR</b> (Refined Kappa)	No	Yes	Firm and brittle	Transparent	Yes
<b>Carratext CS</b> (Semirefined Kappa)	No	Yes	Firm and brittle	Turbid	Yes
<b>Carratext RI</b> (refined Iota)	Low	Yes	Elastic and reversible	Transparent	No
<b>Carratext SI</b> (semirefined Iota)	Low	Yes	Elastic and reversible	Turbid	No
<b>Carratext CG/LF</b>	Synergistic, optimised and tailor-made combinations of kappa carrageenans, iota and/or gums				

# Reduksalt

Reduction or replacement of sodium with mineral salts of natural origin while preserving the taste of the food. **Reduksalt** BL salts are mixtures based on potassium chloride. These salts offer a very efficient sodium reduction solution with excellent results in taste, texture and shelf life.

## Benefits and properties:

- Maintains the organoleptic properties of the final product
- 1:1 salt substitution
- Excellent results beyond 50% reduction



## Range of solutions:

- **Reduksalt 100 BL:** KCl + Natural flavouring

# Distribution of ingredients and additives

## Starches, sugars and derivatives

Product	Code
Clean Label	Potato starch
Clean Label	Maize starch (waxy)
Clean Label	Pregelatinised maize starch (waxy)
Clean Label	Tapioca starch
E1422	Modified maize starch
Clean Label	Maize dextrin
Clean Label	Maize dextrose monohydrate
Clean Label	Glucose syrup
Clean Label	Maize maltodextrin
E420	Sorbitol

## Plant fibres and proteins

Product	Code
Clean Label	Citrus fibre emulsion and injection
Clean Label	Bamboo fibre
Clean Label	Pea fibre
Clean Label	Psyllium fibre
Clean Label	Soya fibre
Clean Label	Soy protein isolate emulsion and injection
Clean Label	Pea protein
Clean Label	Texturised soy protein

## Food phosphates

Product	Code
E339	Disodium phosphate (DSP)
E339	Trisodium phosphate (TSP)
E452	Sodium hexametaphosphate (SHMP)
E450	Sodium acid pyrophosphate (SAPP)
E450	Tetrasodium pyrophosphate (TSPP)
E450	Tetra potassium pyrophosphate (TKPP)
E451	Potassium Tripolyphosphate (KTPP)
E451	Sodium Tripolyphosphate High Solubility (STPP-HS)

## Gelling and thickening agents

Product	Code
E401	Sodium alginate
E466	Sodium carboxymethyl cellulose (CMC)
E472c	Citric acid esters (CITREM)
E410	Locust bean gum
E412	Guar gum
E425	Konjac gum
E417	Tara gum
E415	Xanthan gum
E461	Methylcellulose (MC)
E471	Glycerol monostearate (GMS)

## Preservatives, antioxidants and other additives

Product	Code
E262	Anhydrous sodium acetate
E300	Ascorbic acid
E330	Anhydrous citric acid
E330	Citric acid monohydrate
E270	Lactic acid
E200	Sorbic acid
E900	Antifoaming agent
E301	Sodium ascorbate
E211	Sodium benzoate
E500	Sodium bicarbonate
E332	Tripotassium citrate monohydrate
E331	Trisodium citrate dihydrate
E508	Potassium chloride
E262	Sodium diacetate
E316	Sodium erythorbate (Isoascorbate)
E392	Rosemary extracts
E640	Glycine
E575	Glucono-delta-lactone
E621	Monosodium glutamate (MSG)
FCC	L-arginine
E326	Potassium lactate
E325	Sodium lactate
E224	Potassium metabisulphite (KMB)
E223	Sodium metabisulphite (SMB)
E252	Potassium nitrate
E250	Sodium nitrite
Mixture	Nitrated salts
E202	Potassium sorbate
E221	Sodium sulphite
E306	Tocopherols



## Barcelonesa Food Hub

At Barcelonesa, we place our food plant at your disposal to offer you more R&D, production and logistics capacity at your service.

Our Food Hub is located in the Polígono Industrial Motorway Sector in the municipality of Parets del Vallès (Barcelona).

**+6K**  
M<sup>2</sup> Plant  
Food

**+6K**  
TN/Year  
Production Capacity

**+400**  
M<sup>2</sup> Laboratory,  
R&D and  
Showroom

**+3K**  
Pallets  
Warehouse Capacity

### Storage and distribution

We have a 3,000m<sup>2</sup> space designed to distribute and store food additives and ingredients.

### Production

- Tailor-made development of proprietary and customer formulas.
- Mixes solids and liquids.
- Plant in the process of obtaining IFS, Halal and Kosher certifications.

### Quality control laboratory

We take care of the analytical and microbiological control of raw materials and mixtures.



[barcelonesa@barcelonesa.com](mailto:barcelonesa@barcelonesa.com)

[barcelonesa.com](http://barcelonesa.com)

The data contained in this document are based on our knowledge. This information does not imply any guarantee, the customer must guarantee the suitability of the content for their particular purpose. Our products are sold in accordance with our General Conditions of Sale.