

Meat Industry

Own solutions and ingredients
for the meat industry



At the Food division of Barcelonesa, we have over 25 years of experience in the distribution and preparation of optimized premixes of additives and ingredients. We provide the Meat Industry with a wide range of raw materials and adapt them to their production processes

Our technical-commercial team has in-depth knowledge of food ingredients and additives, allowing us to offer the best solutions for producing healthier and higher-quality meat products.

We are fully aware that our work directly impacts people's quality of life. Therefore, from our food plant, we work closely with you, understanding your needs and always adapting to your manufacturing process to ensure the successful development of your products.

Our Solutions

Fibrean®

A wide range of vegetable fibers that provide texture and improve performance in ground meats, meat emulsions, and cooked meat products

Advantages and Properties

- High water retention capacity
- Fat reduction
- Provide viscosity and stability
- Stable to thermal processes and pH variations
- Natural texturizers
- Nutritional fiber contribution



Range of solutions

Fibrean	Fibre Type	WHC	Granulometry	Applications
FIBREAN PS100*	Psyllium fibre 99%	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	Soybean fibre	1:4 -1:6	<150 microns	Meat emulsions and ground meats
FIBREAN PF40	Soybean fibre	1:6 -1:8	<400 microns	Meat emulsions and ground meats
FIBREAN BF30	Bamboo fibre	1:05	<32 microns	Productos inyectados
FIBREAN BF90	Bamboo fibre	1:07	<90 microns	Meat emulsions and ground meats
FIBER MIXES	Synergistic, optimized, and customized combinations of texturizing fibers			

* Also available in organic version



Protean[®]

Animal proteins with high functional properties for use as texturizers and/or protein source



Advantages and Properties

- Improves texture, firmness, and meaty bite
- Excellent water retention capacity and emulsifying properties
- Increases yield in injected products
- Extends product stability and durability by reducing water activity.
- Increases meat protein content and improves end cost
- Easy application
- Does not interfere with other ingredients in the formula. Neutral colour and flavour.
- 100% Natural and Clean Label ingredient.
- No GMOs or allergens.



Range of solutions

Protean	Origin	Water retention	Properties	Applications
PP 140	Porcine	1:20-40	High-functional collagen	Fresh meat products. Injected, emulsified, or reformed
PP 110	Porcine	1:10	High solubility functional collagen	Injection of meat products. Highly soluble.
PP 095	Porcine	1:20-40	High-functional collagen	Cooked meat products. Injected, emulsified, or reformed.
PP 085	Porcine	1:15	Injectable protein with thermo-stable properties and low collagen content	Injection of meat products. Emulsified and reformed products
PP 080	Porcine	1:10	Protein with high emulsifying and texturizing capacity	Emulsified and reformed products
EM 150	Porcine	1:05	Texturizing protein and water retention	Ground meats and cured products
BP 950 E	Bovine	1:20	High-functional collagen	Ground meats and cured products. Meat emulsions
HCP	Porcine / Bovine	-	Protein hydrolysate	Protein content in any meat derivative
TP900	Turkey	1:15	Protein with high texturizing capacity and water retention	Injected and emulsified turkey products
CP 850	Chicken	1:15	Protein with high texturizing capacity and water retention	Injected and emulsified chicken products

Carratext®

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

Properties

Yield	Texture	Stability	Elasticity
Lower syneresis	Cohesion	Firmness	Viscosity

Main products

Carratext	Cold solubility	Hot solubility	Type of gel	Gel appearance	Syneresis
CARRATEXT CR (Refined kappa)	No	Yes	Firm and brittle	Transparent	Yes
CARRATEXT CS (Semi-refined kappa)	No	Yes	Firm and brittle	Cloudy	Yes
CARRATEXT RI (Refined iota)	Low	Yes	Elastic and reversible	Transparent	No
CARRATEXT SI (Semi-refined iota)	Low	Yes	Elastic and reversible	Cloudy	No
Carrageenan mixes	Synergistic, optimized, and customized combinations of kappa carrageenan, iota carrageenan, and/or gums				

Reduktean®

Reduction or substitution of sodium with naturally sourced mineral salts while preserving the flavor of food. The REDUKTEAN® BL salts are solid blends based on potassium chloride. These salts provide a highly efficient sodium reduction solution with excellent results in flavor, texture, and shelf life, with up to 100% sodium substitution.

Properties

- Up to 100% sodium reduction
- Same taste and appearance as regular salt



Range of solutions

- 100% Reduction: REDUKTEAN® 100 BL. KCl + Natural Flavor
- Customized reductions: REDUKTEAN® <100 BL. KCl + NaCl + Natural Flavor

Distribution of ingredients and additives

Starches, sugars, and derivatives

Code	Product
Clean Label	Corn dextrin
Clean Label	Corn maltodextrin
Clean Label	Corn starch (waxy)
Clean Label	Glucose syrup
E1422	Modified corn starch
Clean Label	Monohydrate corn dextrose
Clean Label	Potato starch
Clean Label	Pregelatinized corn starch
E420	Sorbitol
Clean Label	Tapioca starch

Vegetable fibers and proteins

Code	Product
Clean Label	Bamboo fiber
Clean Label	Citrus fiber emulsion and injection
Clean Label	Pea fiber
Clean Label	Pea fiber
Clean Label	Psyllium fiber
Clean Label	Soy protein isolate emulsion and injection
Clean Label	Soy protein texturization
Clean Label	Soya fiber

Food phosphates

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

Gelling agents and thickeners

Code	Product
E466	Carboxymethylcellulose sodium (CMC)
E410	Carob gum
E472c	Citric acid esters (CITREM)
E471	Glycerol monostearate (GMS)
E412	Guar gum
E425	Konjac gum
E461	Methylcellulose (MC)
E401	Sodium alginate
E417	Tare rubber
E415	Xanthan gum

Preservatives, antioxidants, and other additives

Code	Product
E330	Anhydrous citric acid
E262	Anhydrous sodium acetate
E301	Ascorbate sodium
E300	Ascorbic acid
E900	BD Antiskum
E330	Citric acid monohydrate
E316	Erythorbate sodium (Isoascorbate)
E575	Glucono- δ -lactone
E640	Glycine
FCC	L-arginine
E270	Lactic acid
E326	Liquid potassium lactate
E325	Liquid sodium lactate
E621	Monosodium Glutamate (MSG)
Mixture	Nitrate salts
E508	Potassium chloride
E224	Potassium metabisulfite (KMB)
E252	Potassium nitrate
E202	Potassium sorbate
E392	Rosemary extracts
E211	Sodium benzoate
E500	Sodium bicarbonate
E262	Sodium diacetate
E223	Sodium metabisulfite (SMB)
E250	Sodium nitrite
E221	Sodium sulfite
E200	Sorbic acid
E306	Tocopherols
E332	Tripotassium citrate monohydrate
E331	Trisodium citrate dihydrate

Barcelonesa Group is a multinational holding company that brings together highly specialized companies in the chemical industry for all industrial sectors. We are committed to good chemistry in more than 70 countries and with more than 3,000 customers.

We research, innovate, develop, handle, store, distribute and advise. We guarantee efficient, reliable and tailor-made chemical solutions for our customers in all sectors of activity.

Our commitment to bring value to the industry has led us to act in three business areas:



Chemicals

Comprehensive service in the production, distribution and trading of chemical products for all sectors of activity.



Nutrition & Health

Integral service around distribution, technical advice and blending of raw materials, additives and ingredients for the human and animal nutrition and agrochemical sector.



Logistics

Integral logistics of hazardous chemical and food products: storage, handling, packaging and transport to destination in the Iberian Peninsula.

The main indicators of our activity:

+ 80 years

of experience in the sector

+ 3.000 clients

around the world trust us

+ 400 experts

to bring you solutions

+ 70.000 m²

storage capacity

+ 80 countries

where we generate business

+ 250 M€

consolidated group turnover



barcelonesa@barcelonesa.com

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 contents for his particular purpose. Our products are sold in accordance with our General Conditions of Sale.