

EZENTIAL® NATUREL FIBRES 84

EZENTIAL® NATUREL FIBRES 84 is a natural functional solution designed ***for meat and marinade applications***. It helps ***reduce the use of additives***, improve the nutritional quality of recipes, and replace specific ingredients, while delivering a softer, more melt-in-the-mouth texture.

Thanks to its technological properties, our premix improves meat cooking yield and enhances marinade adhesion, with gains of up to 20%. It also provides a ***natural alternative to starches*** for cleaner-label formulations.

Industrial-scale trials conducted by the Culinary Center of Rennes also demonstrated that EZENTIAL® NATUREL FIBRES 84 helps improve meat tenderness after cooking.

Application Recipe

Grounded meat

Ingredients	%
EZENTIAL® NATUREL FIBRES 84	**1.00 %**
GROUNDED BEEF	49.40 %
WATER	24.80 %
SALT / **EZENTIAL® ADVANCED SALT**	14.90 %
Total	100.00 %





Packaging

Multi-layers paper bags
20 kg *net*

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For the processing of any sample request, please provide the following code: PXO076