

VegeTex™

PRODUCT DATE SHEET

VegeTex™ 0750BD is a cream-white powder. It is designed as a binder for meat and meat analogs to function through adhesion/binding, emulsification, coagulating, gelling, and thickening. It provides valuable functional benefits by improving texture and sensory quality of your meat and meat analogs. **VegeTex™ 0750BD** with Nisin is also available under **NisinAct™**.

Quality Standard:

Food Grade, meeting vegan diet requirements.

Applications:

We recommend the use of **VegeTex™ 0750BD** in meat and meat analogs. For a better effect, applying **VegeTex™ 0750BD** in the range of 0.1 to 0.5% of the formulation.

Ingredients:

Methyl cellulose, pectin, carboxymethyl cellulose, xanthan gum, dextrose, and phosphates.

Package:

The standard packing for this product is 50 lbs per Kraft bag. Other packing is available by customer request.

Storage:

Store in shady, cool, and dry places. When open, keep in a moisture-tight container.



Disclaimer: The information presented herein is accurate to the best of our knowledge. All of our products are sold with understanding that consumers conduct their own test to determine suitability for their uses. Statement contained herein should not be construed as express or implied representations or warranties.

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