

PHOSPHATE FREE

'Clean label' is another trend that continues to grow. Consumers today are increasingly health conscious and select foods that are made from wholesome ingredients, are natural, unprocessed, simple, organic and are preservative free.

WHATS NEW?

AllinAll have recently **expanded our range of phosphate free** solutions to achieve increased yield and tailored to suit different processed meat applications:

- Cooked poultry
- Reformed ham
- Beef
- Raw and Frozen Poultry



WHAT CAN OUR PHOSPHATE FREE SOLUTIONS DO?



- Natural
- East to use
- Phosphate free
- Suitable for injection/ tumbling
- Yield extension
- Increased water holding capacity
- Improves texture and sliceability
- Freeze thaw stable

- Shelf-life extension
- Allergen free
- Enhanced succulence
- Sustainable
- Reduced Cooking Loss
- Added dietary fibre
- Flavour enhance

Contact Us:

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BRC approved, Grade AA







