

PuraQ® Arome NA4

Natural flavoring for reduced-sodium meat products



-  Sodium reduction
-  Flavor management
-  Water activity control
-  Consumer-friendly labeling

PuraQ® Arome NA4 is a natural flavoring that offers many of the functionalities of salt, providing meat processors with multiple benefits in the production of reduced-sodium products. PuraQ Arome NA4 mimics meat flavor and helps manage water activity, the key to reducing the growth rate of microbial spoilage.

Sodium chloride (salt) is used in most processed meat products for a variety of reasons including enhancing flavor and providing microbial and textural stability. However, many consumers seek to reduce the levels of sodium in their diet, due to health risks.

Sodium reduction

PuraQ Arome NA4 allows meat processors to lower the sodium content of their meat products by up to 40% while retaining all of the benefits that salt has to offer.

Flavor management

As a natural flavoring, PuraQ Arome NA4 promotes savoury attributes imparting meaty, brothy, spicy and salty notes. So there is zero compromise on a product's taste when sodium is replaced with PuraQ Arome NA4.

Water activity control

PuraQ Arome NA4 compensates for water activity loss, which has a direct effect on microbiological stability. Replacing salt with PuraQ Arome NA4 helps reduced-sodium meat maintain shelf life.

Clean labeling

PuraQ Arome NA4 can be labeled as Natural Flavoring. As consumer demand for cleaner labels increases, PuraQ Arome NA4 is your answer in the development of healthier products. PuraQ Arome NA4 is developed for cooked and fresh meat, poultry and seafood products such as:

- ▶ Frankfurters and sausages
- ▶ Deli meats
- ▶ Seafood filets
- ▶ RTE meat and meals

An addition level of 2.0% to 3.5% (w/w) is recommended, depending on the application. Other applications are possible; please contact your local Corbion Purac office for further information.



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Sensory Research

Purpose: To assess the sensory impact of PuraQ Arome NA4 on meat products, trained panelists participated in blind taste-tests on frankfurters and chicken rolls. They rated the sensory attributes of two products, one containing 3% PuraQ Arome NA4, the other without.

Results: Frankfurters

Testers perceived an increased salt and flavor perception in the product with PuraQ Arome NA4, although the actual sodium content in both products was the same. Furthermore, the product with PuraQ Arome NA4 was perceived as having a firmer texture (Figure 1).

Results: Chicken rolls

While both products contained the same amount of sodium, PuraQ Arome NA4 was perceived as saltier compared to the control. A firmer texture was also noted in the chicken rolls containing PuraQ Arome NA4 (Figure 2).

Wateractivity calculator

Corbion Purac offers a proprietary custom tool that allows meat processors to calculate a product's water activity. Please contact your local sales office for a copy.

About natural flavorings

Our natural flavorings are produced by the fermentation of sugars. This centuries-old process imparts multiple benefits to a finished food product, including enhanced flavor, improved texture and increased microbiological stability. The addition of ferments to finished food products yields all of these benefits

Frankfurters

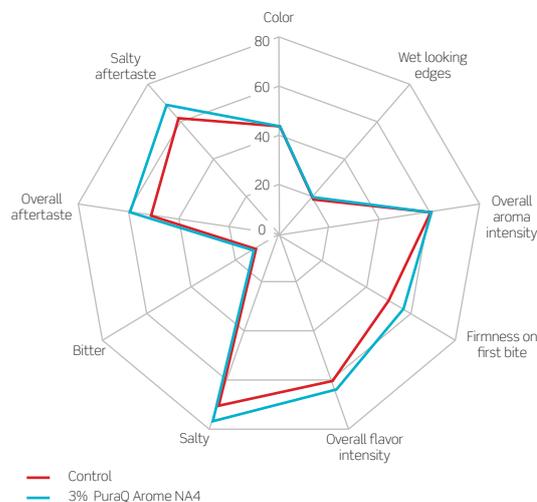


Figure 1

Chicken Rolls

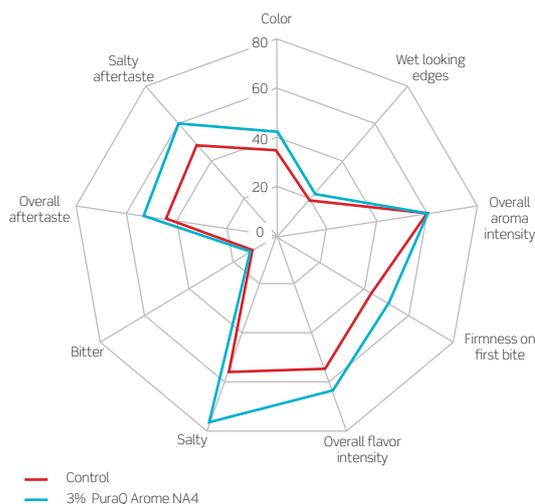


Figure 2



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Sample Support

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With over 80 years of fermentation expertise and the use of natural raw materials to produce exceptional food and beverage ingredients, Corbion Purac has a wealth of expertise in the world of biobased food ingredients. Corbion is the global market leader in lactic acid, lactic acid derivatives and lactides, and a leading company in functional blends containing enzymes, emulsifiers, minerals and vitamins. Corbion operates 10 production plants, in the USA, the Netherlands, Spain, Brazil and Thailand, and markets its products through a worldwide network of sales offices and distributors.

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