

Hydro-Fi™ CCX-1028

for ground meat

Experience higher yield and improved ground meat with Hydro-Fi™ CCX-1028. A new concept in food texturizers, Hydro-Fi™ CCX-1028 brings the proven benefits of hydrocolloid stabilizers from Gum Technology together with Citri-Fi® citrus fiber. When combined, the effect is powerful - significantly increased yield and enhanced texture and mouthfeel in ground meats.



For a firm, juicy bite...

Hydro-Fi™ CCX-1028 for ground meat

Try out our new ground meat recipe with Hydro-Fi™ CCX-1028 and see the benefits for yourself:



Ingredients	Hydro-Fi™ CCX-1028 at 0.90% (%)
Ground Beef 73/27	91.00
Water	6.10
Salt	1.00
Hydro-Fi™ CCX-1028	0.90
Onion Flakes	0.40
Black Pepper, Ground	0.30
Allspice, Ground	0.20
Nutmeg, Ground	0.10
Total	100.00

A high performance synergy of hydrocolloids and citrus fiber, Hydro-Fi™ CCX-1028 is designed to improve yield in ground meat while maintaining or enhancing the consumer eating experience.

Key benefits for ground meat applications include:

- Increased yield compared to negative control
- Enhanced texture - juicy ground meat with a good bite profile
- Resilient to freeze/thaw cycle - maintained moisture and no graininess

For more details on Hydro-Fi™ CCX-1028, or the Hydro-Fi™ range of innovative texturizers, contact us at:

1-877-GUM-TECH
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It is the user's responsibility to ensure that the incorporation and labeling of Hydro-Fi™ products complies with the regulatory requirements of their market.