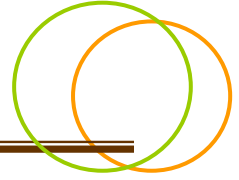


OC Meat 13



Meat binder

Product Feature

Quick	binds normally in 20-30seconds
Binding effect	applicable to beef, pork, chicken and fish including its skins, fat and fascia
Easy handling	binding effect at any PH, temperature
Stability	once bound no separation by heat
Labeling	Allergen: Milk product and Egg (Free of egg is available but slower reaction)



OC Meat 14



Pickling agent specialty for marbled meat

Product feature

Easy handling: injection is possible during 10 ~ 20 which means less heat damage to meat

Hard to Soft: hard meat turns soft

Melting point: about 30

Less shrinkage: meat shrinkage by cook is less than traditional system

Remarks: requires refined fat

Standard Mix: refined melted fat 60%, water 30%, OC Meat 14 10%

