



StabiFox

STABILISES
ALL KINDS OF MEATS



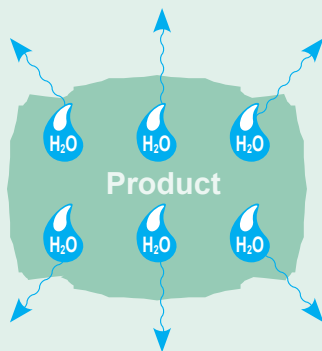
StabiFox

ADDED
VALUE

MORE
SUCCULENCE

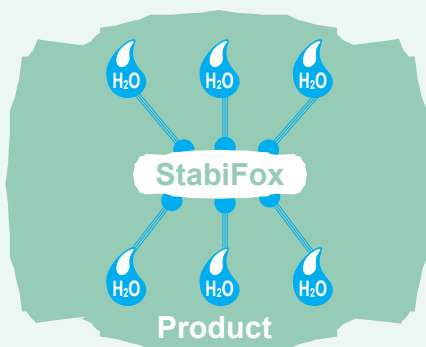
IMPROVED
TEXTURE

Without StabiFox Technology



Loss of water within the product losses succulence

With StabiFox Technology



High water retention, less shrinking,
improved texture



For
processed
meats

StabiFox

STABILISES
ALL KINDS OF MEAT



STABILISATION AND ADDED VALUE

StabiFox is the ideal solution for improving the consistency, texture and cost-effectiveness of your products. The products finished with StabiFox are characterized by good form stability, with reduced shrinkage during preparation. Due to the excellent water-binding capacity of StabiFox products, cooking losses can be minimized and succulence significantly improved. Your products also get a significantly better bite and a very pleasant texture. Due to the high functionality of StabiFox products, the best possible process stability and quality of the final product can be guaranteed.

ADVANTAGES

- Improves the succulence
- Retains water in the product
- Improves the texture
- Taste neutral
- Easy handling
- Varied uses
- Reduces shrinking during heating
- Active added value



Minced meat products



Sausages



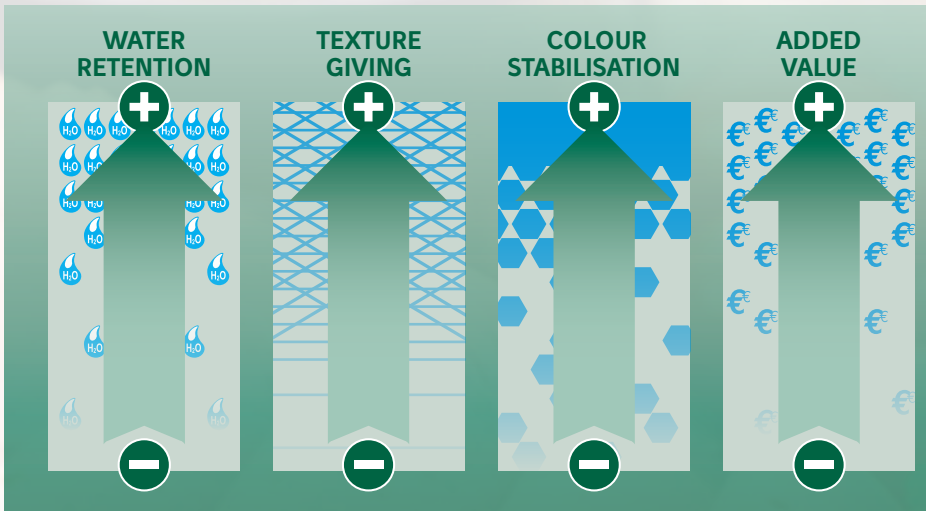
Cold cuts



Nuggets

VARIED USES

StabiFox comes in various versions with various properties regarding water retention, texture, colour stabilisation, added value for beef, poultry, pork and lamb.



Product name	Suitable for	Product characteristics				Key Ingredient
		Waterretention	Texture giving	Colour stabilisation	Consistency	
StabiFox Convenience Texture	Fresh minced meat products	●	●		Dry	Vegetable fibre, starch
StabiFox Convenience Texture V	Fresh minced meat products	●	●		Dry	Semolina, starch
StabiFox Quick Ripening	Raw fermented sausage, e.g. salami		●	●	Dry	GDL, antioxidants
StabiFox Citrat+	Emulsified sausage	●	●	● ●	Dry	Citrate, antioxidants
StabiFox P5051	Emulsified sausage, minced meat products, whole muscle tumbling	● ●	●		Dry	Phosphate mixture of E 450 & E 451
StabiFox P450	Emulsified sausage, minced meat products, whole muscle tumbling	● ●	●		Dry	Phosphate E 450
StabiFox Red Cooked Sausage	Emulsified red sausage	● ●	●	● ●	Dry	Emulsifiers, antioxidants, stabilizer, preservative
StabiFox White Cooked Sausage	Emulsified white sausage	● ●	●		Dry	Emulsifiers, stabilizer, preservative
StabiFox Minced Meat	Fresh and fried minced meat products	● ●	● ●		Dry	Starch, vegetable fibre and poultry protein
StabiFox Hot Texture	Emulsified and minced products for hot consumption	●	● ●		Dry	Starch, thickener
StabiFox Cold Texture	Emulsified and minced products for cold consumption	● ●	● ●		Dry	Thickener
StabiFox Doener Kebab	Kebab and Gyros	● ●	●		Dry	Starch, stabilizer, emulsifier

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