

Improved yield on chicken breast processing
With Remyline AX DR, clean label rice starch.

Consumers' demand for meat products worldwide remains unaffected, despite the popularity of plant-based proteins. With the world's growing population and income, the industry is challenged to keep up whilst safeguarding profits. Analysing the industry's response within the poultry aisle, the importance of clean label ingredients is prominent: new product launches bearing an 'all natural' claim increased by 36 % (2010-2016).

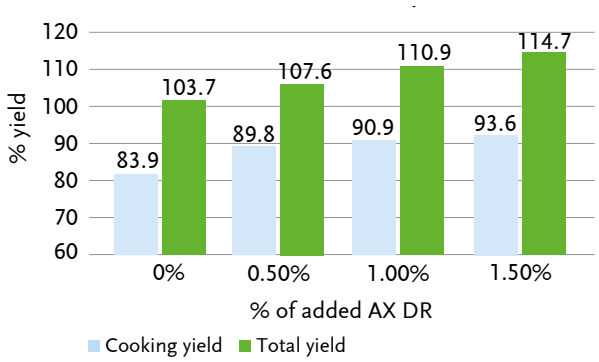
Starches are endorsed as natural and healthy ingredients, but also rice is widely considered a healthy, natural food for both adults and children alike*. Clean label is associated with premium quality and price*, and with Remyline AX DR formulating **clean label foods with a bigger profit** becomes second nature.

Rice starch: a partnership based on profit generation.

BENEO's waxy rice starch Remyline AX DR disposes of a number of features benefitting the taste, texture and colour of **tumbled or injected chicken breasts**. Its functional properties improve cooking and hence total yield and make it easy to produce juicier chicken fillets with a bigger margin.

Thanks to its functional characteristics **using as little as 0,5 % of Remyline AX DR, waxy rice starch, in the meat increases final yield by 4 %**. This was shown by BENEO research conducted on tumbled chicken breasts extended at 25 % with a brine containing water, 4 % of salt and 2 % of STTP (Sodium Tripolyphosphates), equivalent to 0,8 % salt and 0,4 % STTP in the meat. (Fig.1).

Fig. 1: Remyline AX DR equals more yield.



*Source: New Nutrition Business, 10 Key Trends 2017, BENEO consumer research on clean label and natural (March 2017) and European Trends and opportunity report.

beneo
connecting nutrition and health

Remyline AX DR, one size that fits all.

Remyline AX DR works better than potato or tapioca-based starches and carrageenans (CGN). This can be accounted for by its small granule size (2-8 µ), making it the smallest starch present in nature, a quality improving **penetration and dispersion of the brine in the muscle tissue during tumbling or injection**. As a plus the brine does not sediment and clogging of the injection needles is prevented.

Adding Remyline AX DR makes meat more succulent. It presents a neutral flavour and does not influence the colour of the meat. Moreover, it preserves that natural bite consumers are looking for.

Altogether, it is the perfect fit for poultry meat processing. As compared to other solutions cooking yield as well as total yield are improved (Fig. 2 and 3). Being highly resistant to retrogradation, synerysis is particularly low. This can be accounted for by a low amylose content (<3 %) and the molecular structure of the amylopectin.

Fig. 2: Yield increase of Remyline AX DR compared to other starches.

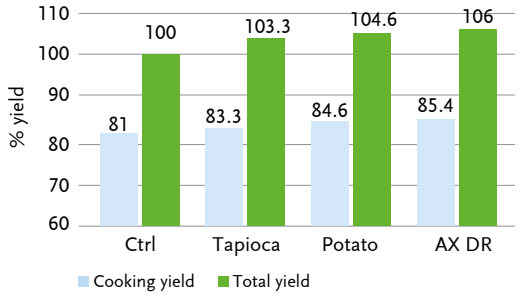
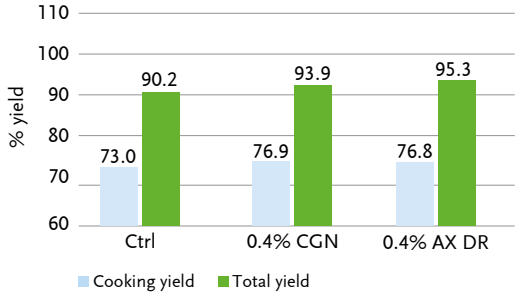


Fig. 3: Yield increase of Remyline AX DR compared to CGN.



Smart ingredients bring bigger profits.

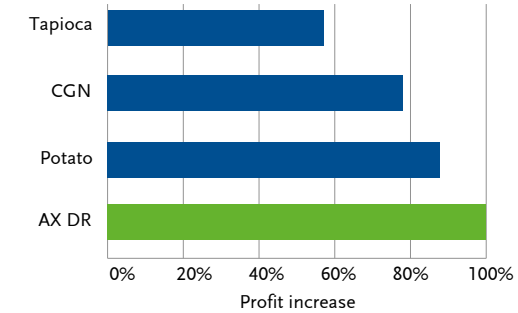
Process optimisation means making return on investment. Hence, BENEO developed a tool (Fig. 4) to calculate yield and profit on chicken breast processing with rice starch and compared the results with those of other binding agents.

BENEO Technology Center developed high quality recipes for natural and clean label meat applications and meat alternatives. Our experts are keen to share their insights upon request.

Remyline AX DR allows for the following package claims:

- All-natural
- No E-number
- Hypo-allergenic
- Free from gluten
- Free from dairy
- Non-GMO

Fig. 4: Comparison of profit increase with rice starch (AX DR: 100 %) for the production of chicken filet (25 % yield increase at 0.8 % vs. other starches and 0.4 % CGN).



This information is presented in good faith and believed to be correct, nevertheless no responsibilities/ warranties as to the completeness of this information can be taken. This information is supplied upon the condition that the persons receiving the same will make their own determination as to its suitability for their purposes prior to use. It is strongly recommended to consult and apply all national food legislation (e.g. legislation on claims, communication towards the consumer etc.) prior to any communication to consumers. This information does not contain any warranty that the supply or the use of the products in any territory is not an infringement of the rights of third parties in industrial or intellectual property. It can also not be regarded as an encouragement to use our products in violation of existing patents or legal provisions in the matter of food stuffs.

What can we do for you?
contact@beneo.com
www.beneo.com

Follow us on

beneo
connecting nutrition and health