

BINDER & JÄGER GmbH

FOOD TECHNOLOGY · INNOVATION · FOOD INGREDIENTS

LUDWIGSHAFEN, GERMANY

PRODUCTION OF ADDITIVES FOR THE MEAT PROCESSING INDUSTRY

Binders for sausage production

Binders for ham production

Emulsifiers

Curing agents for dry sausage

Flavour enhancer

Spices, spice extracts

Compounds for sausage production

Gelatine

Soyaprotein

Food fibres

Carrageenan

Antioxidants

Nettings

Hamstuffing machines of

GAROS AB

Stainless Steel Equipment of

„Expro Technique Engineering Co.Ltd.“

Innovative Ingredients

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Innovative spezial additives / „clean label“

Promi Extrasa SP plus:

**modified sodium chloride without salty taste,
but by full technological power of salt;**

„with more salt higher protein swelling; no salty taste through nat.flavours“

Promi Extrasa SP-K plus:

**modified potassium chloride without salty taste (debittered),
but by full technological power of salt;**

„with more salt higher protein swelling; no salty taste through nat.flavours“

Promi Progel 80PP:

High funktional pork protein (collagen)

„replacing of sodium caseinate“

Promi Easy Fat plus:

Fat stabiliser for meat products / fat replacer

*„for production of high stable fat emulsions for lean meat products“;
the structure of the emulsion is similar to the structure of the pork fat
but by 75% less calories; Emulsion with oil is possible too.*

Promi Red Paprika Sp.:

Spezial Spice

“beside tasting it applies a red stable colouring to the product“; no E-number

Promi Boostarom:

Pork based flavouring composition

“flavouring without E-number

Promipur Paté:

Emulsifier

*„replacing of sodium caseinate for spreadabel sterilised patès“
Dekl.: milk protein, natural flavours.*

Promi Prevent 3X:

Polyphenol riche vegetable extracts, natural identical flavours

*„replacing of sodium lactate by only approx. 1%iger dosage
according EU-Directive 88/338/EC u. 91/71/EC : Flavour*

All of the products are according to the EU-Directives; national rules have to be respected.