

PRODUCT	DECLARATION	GF	WHAT DOES IT DO?	WHERE SHOULD I USE IT?	GEL POINT	SUGGESTED USAGE RATE
ezimoist 2	Tapioca Starch	✓	Good moisture binding. Provides succulent texture, add with other seasonings.	Sausages, burgers and pâté	74°C	1%
ezimoist 4	Tapioca Starch	✓	Binds moisture to increase yield and succulence. Helps prevent settling out in a brine and is easy to mix back in. Performs well in many applications.	Meat - Injection + Tumbling	70°C	0.68-1%
				Fish - Soaking		
ezimoist 5	Maize Starch	✓	Binds moisture to increase yield and succulence. Helps prevent settling out in a brine and is easy to mix back in. Designed to hold better in whole birds.	Injection - whole birds	80°C	0.5%
ezimoist 6	Maize Starch	✓	Binds moisture to increase yield and succulence. Suitable for products which are cooked longer or with acidic brines.	Meat - Tumbling	73°C	1%
ezimoist 7	Maize Starch	✓	Binds moisture to increase yield and succulence. Helps prevent settling out in a brine and is easy to mix back in.	Meat - Injection + Tumbling	73°	0.68-1%
				Fish - Soaking		
ezimoist 8	Tapioca Starch	✓	Binds moisture to increase yield and succulence.	Meat - Tumbling	71°C	1%
ezimoist 9	Tapioca Starch	✓	Binds moisture to increase yield and succulence. Helps prevent settling out in a brine and is easy to mix back in. Suitable for products which are cooked longer or with acidic brines.	Meat - Injection + Tumbling	71°C	0.68-1%
				Fish - Soaking		
ezimoist 12	Maize Starch	✓	Binds moisture to increase yield and succulence. Higher yielding in short cook products.	Meat - Tumbling	75°C	1%
ezimoist 14	Potato Starch	✓	Binds moisture to increase yield and succulence.	Meat - Tumbling	72°C	1%
ezimoist 15	Potato Starch	✓	Binds moisture to increase yield and succulence. Helps prevent settling out in a brine and is easy to mix back in.	Meat - Injection + Tumbling	70°C	0.68-1%
				Fish - Soaking		

We have a fully GFSI compliant supply chain

