

NatureBind® PHA 700



Product Description

NatureBind® PHA 700 is a natural blend of dried yeast extract and citrus extracts that is tailored for all **meat products** to enhance texture and improve the yield, juiciness, and flavor naturally.

Applications

Meat and poultry products including injected whole birds, cut ups, steaks, chops, roasts and more.

Typical Usage Rate

Recommended to be used at 0.4% - 0.7% in the formula.



General Application

Dissolve into the brine, then injected or tumbled into meat products.

Suggested Label Options

- Yeast extract, natural flavors
- Yeast extract, citrus extracts
- Yeast extract, citrus extracts (lemon, lime, orange)

INGREDIENTS

- Yeast Extract
- Citrus Extracts (lemon, lime, orange)



Packaging

- 50lb net in PE bag (standard) 2,000lbs. per pallet.
- 25kg net in PE bag, 1,000kgs (2,204.6lbs) per pallet

Country of Origin: China

Physical/chemical specification

Items	Standard
Appearance	Yellowish free flowing powder
Odor	Characteristic
pH(1% Solution)	6.5-7.5

Microbiological specification

Items	Standard
Total plate count	< 10000cfu/g
Yeast & Mold	100cfu/g Max
Coliforms	3MPN/g Max
Salmonella(25g)	Absent
Staphylococcus	Absent

Nutritional Profile (100g)

Energy (kcal)	271
Energy from Fat (cal)	18
Total fat (g)	2.03
Saturated Fat (g)	0.53
Monounsaturated Fat (g)	1.43
Polyunsaturated Fat (g)	< 0.1
Trans Fat (g)	< 0.1%
Cholesterol (mg)	Not detected
Sodium (mg)	4,320
Total Carbohydrate (g)	26.2
Total Dietary fiber (g)	12.2
Insoluble Fiber (g)	NA
Soluble Fiber (g)	NA
Sugars (g)	Not detected
Add sugars (g)	0
Protein (g)	36.9
Vitamin A (IU)	Not detected
Vitamin C (mg)	Not detected
Vitamin D (IU)	Not detected
Calcium (mg)	74
Iron (mg)	5.76
Potassium (mg)	11,900
Ash (g)	32.6
Moisture (g)	2.24

Shelf life & Storage (From the manufacturing date in original package)



Keep container tightly sealed when not in use to protect from moisture.

Shelf life is 18 months from the manufacturing date if stored at temperature between 10°C to 20°C.

Store in dry, cool, and not exceeding 30°C.

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