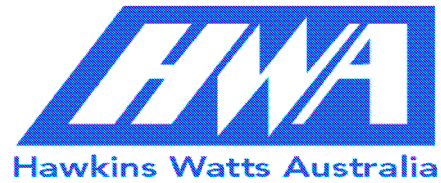


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Antioxidants for Meat, Poultry and Seafood

Today's consumers are on the look out when purchasing food products: they are concerned about the health benefits of what they eat, and one way of selecting products is to look for 'all natural ingredients'.

In the past, synthetic antioxidants have been used regularly in meat, poultry and seafood, however many manufacturers are now seeking more label friendly ingredients. Hawkins Watts Australia as the agent for Kemin Industries in Australia and New Zealand can help achieve these goals.

Antioxidants for Seafood Applications

Marine oils are characterised by low levels of saturated and high levels of unsaturated fatty acids, especially unsaturated fatty acids with long carbon chains. The high content of polyenoic fatty acids (having more than one double bond in the carbon chain) makes marine oils very susceptible to auto-oxidation. The potentially rapid rate of oxidation is a major contributor to the development of highly undesirable "off-flavours" associated with inferior quality seafoods.

The addition of antioxidants as early as possible in seafood processing can help prevent quality degradation and extend the shelf life of seafood products, including shellfish, salmon, pelagic and white fish.

Kemin have a range of natural antioxidants that are particularly suited to seafood applications, such as mixed tocopherols, ascorbyl palmitate and rosemary extracts. They have a wide range of applications, from fish oils to batters and marinades.

Antioxidants for Meat, Poultry and Small goods

New market demands are placing extra requirements on food formulations. Thus, manufacturers are continually looking for new ways to meet customer demands while offering finished products at a sustainable cost. The use of non-traditional raw materials such as mechanically recovered meat and requirements for longer shelf life often place stress on food systems, requiring attention to key quality parameters such as taste and appearance.

Mechanical processes such as deboning, mincing and bowl chopping can significantly changes the texture of a product. While such physical action can enhance fat binding, it also introduces oxygen which can have a detrimental effect of colour and

flavour stability of the meat product. This, combined with exposure to strong light sources in supermarket display cabinets and variations in product composition, can have a negative impact on overall appearance and taste in the finished product, especially as it approaches the end of its shelf life.

While synthetic antioxidants may be suitable for some markets, natural extracts and antioxidants are considered more label-friendly and finding greater acceptance in small goods applications.

Suitable antioxidants include Rosemary and Green Tea extracts for a wide range of applications.

For further information please contact:

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