

Ingredient function summary Table

Ingredient	Use and Function
Beef meat	Main ingredient
Poultry meat	Reduce production cost
Water	Solvent, mixing environment, heat control
Olives	Flavor
Soy protein	Reduce cost, improve taste and texture, increase volume and water content.
Potato starch	Reduce weight loss, fat replacer
Salt	Enhance flavor, increase water holding capacity of meat, reduce water availability to microorganisms
Spices (wheat flour)	Enhance flavor, gelatinization
Preservative (sodium lactate – e325)	Preservatives, mainly against yeasts and fungi Increase stability of anti-oxidants Prevent drying of different products.
Sodium nitrite- e250	Preservative against clostridium botulinum red color fixing
Fresh garlic	White powder used as a preservative against clostridium botulinum (a bacterium that can cause botulism) in meat products
Emulsifier (carrageenan – e407)	A gelling agent, thickener, stabilizer in food categories, like meat Emulsifier fat and protein

Ingredient	Use and function
Sodium tripolyphosphate – 450	Emulsifier, stabilizer, thickener, and acidity regulator
Smoke flavor	Smoke flavoring solutions, also referred to as liquid smoke, char-smoke flavor, wood vinegar, pyroligneous acid,
Dextrose	Also referred to as liquid smoke, char-smoke flavor, wood vinegar, pyroligneous acid, and pyroligneous acid extract,
Sugar	Sugar as a flavor enhancer and mask undesirable flavors, sugar as an anticoagulant, sugar used for color by Maillard reaction
Antioxidant (sodium ascorbate – e301)	Antioxidant and an acidity regulator.