

STAB Em

The ultimate binding : fat emulsions, meat emulsions for meat emulsion products. Binding all type of fat and meat such as vegetable oil, chicken skin, pork fat and chicken breast. Binding with vegetable oil or chicken skin as a fat substitute for Halal recipes.

Usage/Doses

Fat emulsion

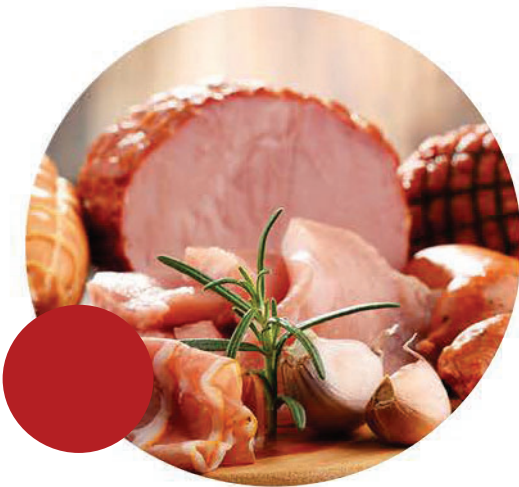
1 : 16 : 32 ; STAB Em : vegetable oil/pork fat/chicken skin : water

Meat emulsion

1 : 20 : 20 ;STAB Em : chicken breast : water

Application

Emulsion Products



STAB Em



VICCHI ENTERPRISE
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