



Fat marbling of meat

In meat, but specifically in red meat, fat content is an important feature that results in a good eating experience. Intramuscular fat results in marbling, which determines the beefs quality grading.

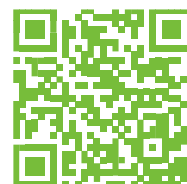
With **WELCO MultiGel FMV** (Vegan Fat Marbling System) you can achieve a natural looking piece of marbled meat through a traditional injection process. Our system can be used in every type of meat and is easy to handle in production.

Procedure

1. Heat Water to 40 °C
2. WELCO MultiGel FMV is mixed into the Heated Water in a bowl cutter
3. Continue chopping at full speed until a uniform emulsion is achieved
4. Optimal injection temperature ≈ 20°C
Lower injection temperature possible, but the colder the emulsion, the higher the viscosity
5. Rest the meat approx. 12 hours before further processing



WELDING GMBH & CO. KG
Esplanade 39
20354 Hamburg -Germany
food-contact@welding.eu
www.welding.eu



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Typical recipe

Ingredients	% In Brine
Water (40°C):	90,00
WELCO MultiGel FMV:	10,00
Total:	100,00

Benefits

- 100% Plant-Based Solution
- No Refrigeration of Ingredients
- One Product for All Meat Types
- Tenderizing Effect
- Improved Juiciness
- Natural Raw Appearance
- Excellent Frying Properties