

# Future-Proof Fat Marbling: Plant-Based Innovation for Meat Processing with WELCO MultiGel FMV

We believe that innovation and expertise are the foundation of sustainable growth in the food industry. With **WELCO MultiGel FMV**, we offer a scalable, IFS-certified solution that transforms ordinary cuts into premium products, without the need for animal fat or complex logistics.

**WELCO MultiGel FMV** is a water-based emulsion (85% water, 15% MultiGel FMV) engineered for seamless integration into standard brine and injection systems. Whether you process beef, pork, or poultry, our system ensures consistent marbling, improved texture, and enhanced flavor—meeting international standards (EU, US, FCC)\* and exceeding market expectations.

## Technical Highlights & Unique Benefits

### Technical Features:

- 100% plant-based, allergen-free formula
- Suitable for all meat types: beef, pork, poultry
- Mixing temperature: 40°C; optimal injection at ~20°C
- Cold injection possible (viscosity-dependent)
- No cooling of ingredients required
- Easy cleaning—product never solidifies
- Compatible with standard brine/injection equipment

### Key Advantages:

- Upgrade lower-grade cuts to premium quality
- Superior taste and visual appeal with plant-based fat
- Two-phase injection process for higher yield
- Uniform emulsion quality in every batch
- Fast, residue-free cleaning for operational efficiency
- Full compliance with global regulations\*
- No import/export restrictions

## Synergies That Drive Success

Our expertise in food law, product development, and international certification creates measurable value for our partners. We have successfully implemented WELCO MultiGel FMV in diverse markets, enabling meat processors and distributors to:

- Reduce costs and streamline processes
- Enhance product portfolios with innovative, scalable solutions
- Build long-term, mutually beneficial partnerships

## Global Reach, Local Impact

We are actively seeking exclusive distribution partners in Asia, MENA, and South America. Whether you are a meat processor or an ingredient distributor, WELCO MultiGel FMV will help you unlock new market opportunities, differentiate your portfolio, and deliver consistent quality to your customers.

## About WELDING Group

WELDING GmbH & Co. KG, based in Hamburg, is a family-owned company with over 70 years of international experience. The company specializes in the procurement and distribution of pharmaceutical active ingredients, food additives, and feed additives, as well as the development, approval, licensing, and delivery of generic pharmaceuticals. In this regard, WELDING also offers a comprehensive range of services in the field of quality assurance and regulatory affairs.

## Contact

### Ready to redefine meat quality and efficiency?

Contact us to explore partnership opportunities, request a sample, or schedule a technical consultation with our WELDING FOOD experts.

For inquiries, please contact: [andreas.oestergard@welding.eu](mailto:andreas.oestergard@welding.eu)  
or visit our Website: <https://welding.eu/en/businessunits/food/>

**\* Footnote:**

WELCO MultiGel FMV is developed in accordance with international food regulations (EU, US, FCC). Product use and claims must comply with local laws and regulations in each target market. For Asia, MENA, and South America, please ensure all local regulatory, labeling, and ingredient approval requirements are met before commercial use. For specific regulatory questions, please consult your local legal or regulatory advisor.