



Corbion

Mighty solutions to meaty challenges



Assure food safety



Extend shelf life



Improve taste,
texture & color



Reduce sodium

The fresh meat and poultry market remains a challenging space for processors to navigate.

Consumers want lean, tasty, tender meat with stable color and a short ingredient list, but at the same time products must be convenient, cost effective and healthy. And above all, brands must always prioritize food safety – particularly as consumers become more aware of the risks associated with microbial contamination.

The issues are as plentiful as the protein content, but fortunately, with Corbion, so are the solutions.

Talking challenges

Raw meat starts off sterile, but along the production line it can pick up a range of contaminants including harmful bacteria. With their high water content, fresh meat and poultry products are especially susceptible to strains such as *Salmonella*, *E. coli*, *Campylobacter* and *Shigella* – all of which compromise safety and shelf life.

In the past, producers may have added salt to tackle this challenge, since sodium both enhances taste and texture, and acts as an antimicrobial agent. However, with food authorities highlighting the health risks associated with excessive sodium consumption and consumers cutting back on salt, this is no longer a viable solution.

The final challenge facing meat processors is visual appearance. Expectations around the look of meat products are rising, with shoppers perceiving as a sign of spoilage the unappealing, yet harmless discoloration that can occur due to oxidation.

Complete solutions for mighty meat products

Food safety - assured

Food safety has always been a number one priority for processors, but widely publicized food safety recalls and crises have further emphasized the risks of microbial contamination to consumers. Our portfolio of ingredient solutions eliminates and controls pathogens throughout the supply chain and across shelf life, ensuring safety for consumers and reputation protection for brands.

Stretching shelf life

Lower bacterial counts mean safer, higher quality meat and poultry products – that stay fresher for longer. From our PURASAL® shelf life extension solutions to natural Origin™ antioxidants, we open up a world of flexible production and distribution benefits, helping preserve product integrity and extend the shelf life of fresh meat and poultry.

Cutting sodium content

Low-sodium may be an attractive positioning, but removing salt can affect the quality and longevity of many meat products. Our Verdad® and PURASAL® ranges are here to help create low sodium products without compromise. Together, these ingredients enhance taste and texture in reduced sodium recipes, while preserving the integrity of meat and poultry with minimal taste impact.

Attractive and tender

Avoiding unappealing off-colours is essential for on-shelf appeal. Corbion's meat preservation solutions offer valuable stabilizing properties that help preserve the color of fresh meat. And as the injection of phosphate and lactate solutions into whole muscle meat and poultry has been shown to improve tenderness across multiple tests, our ingredients are also a win for textural enhancement.

Natural, effective processes

Many of our ingredients – such as the Verdad® portfolio – are based on the sustainable fermentation of agricultural raw materials. Fermentation is a natural process that has been used effectively for centuries to create and preserve a variety of foods. Not only do these solutions protect meat products from harmful pathogens, but they can also enhance flavor and texture while being an effective replacement for synthetic chemicals.

Area of interest	Benefits	Solutions
Safety	Pathogen inhibition	PURASAL Opti.Form
Shelf life	Microbial stability Color stability	PURASAL Origin
Sodium reduction	Taste enhancement Microbiological stability	PuraQ Arome PURASAL
Taste	Increased juiciness Saltiness	PURASAL PuraQ Arome
Label friendly*	Improve quality Microbial stability	Verdad
Antioxidation	Color stability Freshness	Origin

*Labeling requirements vary according to legislation in different countries

Discover Corbion's industry-leading meat solutions

No matter the challenge you're facing with your meat products, Corbion's range of solutions can help you achieve the sweet (or in this case, savory) taste of success. Our ingredients ensure that food safety is guaranteed – but without sacrificing product quality or consumer satisfaction.



We preserve what matters

Corbion champions preservation in all its forms – and delivers sustainable solutions that preserve food, food production and our planet. By focusing on Sustainable Development Goals 2 (Zero hunger), 3 (Good health and wellbeing) and 12 (Responsible consumption and production), our Advance 2025 strategy ensures we work to make a real, tangible difference in preserving our planet.



Request your free sample today!

Receive samples of our innovative meat preservation ingredients.

Want more information?

Discover more about Corbion's expertise in meat preservation on our website.

Got a question?

We'd love to hear from you. Speak to our expert team today to discuss your requirements.