

FULL FAT EXPERIENCE BY TEXTURE INNOVATION

SENSEFI® IN MEAT PATÉ

SenseFi® provides succulent fat reduced meat patés by restoring the right texture and stability hence providing a full fat eating experience. SenseFi® is a dietary fiber based on a sustainable and renewable natural source.

THE MULTIFUNCTIONAL PROPERTIES OF SENSEFI® DELIVERS:

- Creamy and succulent texture
- Improved health and nutrition by fat reduction and fibre addition
- Improved spreadability
- Prolonged shelf life by reduced syneresis
- Heat stability in microwave oven
- Very good properties in both cold and warm patés

ENJOY HEALTHY MEAT PATÉ WITHOUT WORRYING ABOUT THE SATURATED FAT!

When fat is removed from the formulation it is replaced primarily with water. This water needs to be bound and structured to deliver a texture that is close to the fat that has been removed. SenseFi® has a unique water holding capacity and when hydrated it forms opaque semi gels that impart creaminess, smoothness and richness to foods. SenseFi® is also a very robust ingredient that shows excellent stability at all pHs, temperatures, salt, sugar contents and shear forces.

THE SCIENCE OF SUCCULENCE

Fat reduced meat patés with SenseFi® is much closer to full fat patés in terms of succulent texture and good spreadability. Traditional fibres, stabilizers and protein can bind additional water, but they tend to give a dry, crumbly texture with some off-taste. Additionally, SenseFi® mimic lard and meat texture and does have a neutral taste.

EXAMPLE FORMULATION, LOW FAT LIVER PATE <10% FAT

Ingredients	Controll	0.5% SenseFi®
Pork liver	30.0	30.0
Pork Jowls 50/50	15.0	14.5
Water	43.4	43.4
Spice Blend	11.6	11.6
SenseFi®	0.0	0.5

PROCEDURE

1. Disperse SenseFi® and water for 3-5 min to a fine paste in a Stephan mixer (or other high share equipment)
2. Boil jowls for 20 minutes
3. Grind liver through 8mm grinding plate
4. Add boiled jowls, water (80°C), and spice blend into the Stephan mixer
5. Chop to desired texture for about 5 minutes
6. Add liver and chop until desired consistency for about 5 minutes

