

PRODUCT APPLICATION

2003-07-02

Marinated Roast Beef

A beef roast is marinated with salt and phosphates to achieve juiciness. Samples are added with selected Yeast Extracts from Levapan, to improve sensory properties.

	Control	Beef Flavorin 22	Roasted Beef Flavorin
Water	95.000	92.700	92.700
Phosphates	1.000	1.000	1.000
Salt	4.000	3.800	3.800
Beef Flavorin 22		2.500	
Roasted Beef Flavorin			2.500
SPC 15 1222			
	100.000	100.000	100.000

1. Mix phosphates into cold water (5°C aprox)
2. Mix rest of ingredientes into brine
3. Inject brine into roast, 15 to 20% weight aprox.
4. Place meat onto oven tray
5. Bake at 135 to 150°C until core temperature reaches aprox 70°C
6. Allow to chill down before slicing
7. May be frozen in cooking juice (use plastic bags)

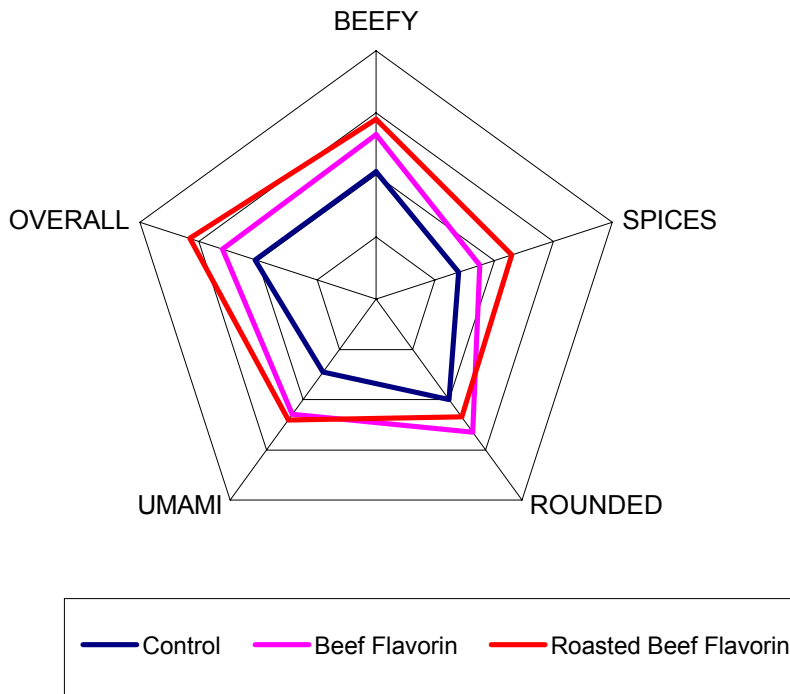
Due to the numerous factors affecting end use results, all of our products are sold with the understanding that consumers conduct their own tests to determine suitability of our products for their applications. Statements contained herein should not be construed as express of implied representations or warranties.

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The addition of Levapan's Yeast Extracts and derived flavors improves the beefy character and overall impact of the flavor of the roast beef. The strongest effect is noticed with the addition of a 0.5% level (on green weight) of Roasted Beef Flavorin.



Method:

Descriptive Sensory Analysis

Replicated samples are presented randomly to a descriptive sensory panel of 12 -15 trained judges

Results are analyzed statistically and only differences at the 95% confidence level are reported

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