

ACTIVA® EB

Fresh Meat Binder



ACTIVA® EB enables you to produce standardised, portion controlled and highly value-added meat products.

- ✓ Easy to handle - powder form for easy sprinkling and you can see how much you are applying
- ✓ The enzyme transglutaminase cross-links to provide a natural yet powerful binding effect.
- ✓ Does not influence the taste, odour or mouth feel of the meat
- ✓ High stability of your products in further processing steps such as slicing, marinating, heating and packaging.
- ✓ Gluten free
- ✓ Suggested uses: lamb back straps, beef fillets, chicken kiev's, pork, poultry, fish and any fresh meat products.

ACTIVA® EB is easy to handle, but follow the instructions

- ✓ After opening the package, the product must be stored in a freezer to maximize shelf life.
- ✓ After final preparation of the meat product, pressure applied during binding will improve the effect of ACTIVA® EB.
- ✓ Meat product must be stored below 5°C for a number of hours (preferably overnight) for the binding process to be complete.

An example of binding Lamb



1
If meat surface is dry, moisten using water spray. Place the trimmed lamb on a sheet of wrap and line up piece to be glued in place.



2
Sprinkle ACTIVA® EB to liberally cover the moistened meat. Put the pieces together.



3
Roll tightly to ensure bonding. The ACTIVA® EB starts its work!



4
Place in shrink bag for vacuum packing and shrink. Store overnight at 2°C to 4°C to complete bonding.



5
Portion - Invisible binding



6
COOK! - Binding is NOT compromised.

CODE	DESCRIPTION	PACK SIZE	PRICE
1030	Transglutaminase ACTIVA® EB	1Kg	per kilogram

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