

Rahayab brand meat color stabilizer



Rahayeb Color and Shelf Life Stabilizer, code Meat Col-Fix and Chicken Col-Fix, is one of the products of Rahayeb Company, a manufacturer in Iran, that is used in the food industry. The recommended dosage of Meat Col-Fix is 0.2%, which means that for every 100 kilograms of ground meat, 200 grams of this product is used. The recommended dosage of Chicken Col-Fix is 0.5%, which means that for every 100 kilograms of ground meat, 500 grams of this product is used. These products are used as a color stabilizer to preserve the natural color of food and to increase their shelf life. Color Stabilizer in Meat Color stabilizer in meat is a major additive in the food industry. It plays an important role in the product's shelf life and safety. By using color stabilizer in meat, the natural and fresh color of the meat is preserved and the product's shelf life is increased. In addition, this additive can prevent the growth of bacteria and unwanted spoilage in meat, which ensures the health and hygiene of the consumer. Benefits of Color Stabilizer in Meat In addition to the above, color stabilizer can also provide the following benefits: Increased shelf life: Color stabilizer can help meat products have a longer shelf life, as preserving the natural color of meat can make products appear fresher and tastier. At the same time, this additive can be used to prevent discoloration caused by lipid oxidation, such as the formation of black or purple color on the surface of meat. Improved appearance: Color stabilizer can also help improve the overall appearance of meat products and make them more appealing. For example, this color stabilizer can help stabilize and enhance the surface color of meat products and present them in a way that is more attractive to customers. Conclusion In general, the use of this color stabilizer can help meat producers to offer higher-quality products to the market and make them more appealing to customers.

