

## Water and oil stabilizer code

### QUICK Gel brand Rahiab



Water-oil stabilizer with the brand Rahyab, code QUICK Gel is an industrial product that is used to improve the quality and shelf life of processed meat products. This product, by forming an oil-in-water gel, replaces all or part of the fat (liquid oil) in the emulsion of sausages, hamburgers, cutlets, and other processed meat products.

Features of water-oil stabilizer with the brand Rahyab, code QUICK Gel

- **Reduced fat consumption:** Using water-oil stabilizer with the brand Rahyab, code QUICK Gel can help to reduce fat consumption in processed meat products. This can lead to reduced production costs and improved product health.
- **Formation of oil-in-water gel:** Water-oil stabilizer with the brand Rahyab, code QUICK Gel forms an oil-in-water gel, creating a more stable emulsion. This can lead to improved texture, color, and shelf life of processed meat products.
- **Improved texture:** Water-oil stabilizer with the brand Rahyab, code QUICK Gel makes processed meat products have a softer and more delicate texture.
- **Improved color:** Water-oil stabilizer with the brand Rahyab, code QUICK Gel makes processed meat products have a brighter color.

How to use water-oil stabilizer with the brand Rahyab, code QUICK Gel

Water-oil stabilizer with the brand Rahyab, code QUICK Gel can be used in two ways:

- **Method 1:** This product can be pre-produced in a clean cutter at a ratio of 5 kilograms of oil, 25 kilograms of water or ice, and 1 kilogram of powder (5:25:1) and or without oil at a ratio of 30 kilograms of water or ice and 1 kilogram of powder (30:1).
- **Method 2:** This product can be added to the meat in the beginning of the work as a dry powder along with phosphate salt and added to the water at a formula ratio and reduced from liquid oil.

Storage conditions for water-oil stabilizer with the brand Rahyab, code QUICK Gel

Water-oil stabilizer with the brand Rahyab, code QUICK Gel should be stored in a cool, dry place away from sunlight.

#### Conclusion

Water-oil stabilizer with the brand Rahyab, code QUICK Gel is a high-quality industrial product that can help to improve the quality and shelf life of processed meat products. This product, by reducing fat consumption, improving texture, color, and shelf life of products, can be a suitable option for meat product manufacturers.

For more information about this product, please scan the QR code.

