

**Stabilizer to strengthen the texture
of sausages and sausages, code
Cutter Stab 103-105, Rehiab brand**



Cutter Stab Stabilizer Powder (Cutter Stab Stabilizer) by Rehiab is a professional and unique product in the field of strengthening the texture of sausages and cold cuts. This product, with a consumption of 1%, can create a stabilizer, improver, and improve the texture of sausages and cold cuts.

Unique Features:

The unique features of this product include:

- Strengthening the texture of meat products: Cutter Stab Stabilizer (Cutter Stab Stabilizer) creates bonds between the proteins in meat products, making them stronger and more stable.
- High water absorption: Cutter Stab Stabilizer (Cutter Stab Stabilizer) absorbs water from the environment, keeping meat products moist and fresh.
- Improvement of the texture of sausages and cold cuts: Cutter Stab Stabilizer (Cutter Stab Stabilizer) improves the structure of the proteins in sausages and cold cuts, creating a uniform and consistent texture in these products.
- Improvement of the texture of cold cuts: Cutter Stab Stabilizer (Cutter Stab Stabilizer) increases the strength of the texture of cold cuts, preventing them from crumbling or crushing.

Affordable Price:

The affordable price of this product is very cost-effective compared to its performance and quality. The optimal and accurate use of this powder allows you to use this product to strengthen the texture of your sausages and cold cuts. Be sure to compare the competitive price of the product with other similar products before purchasing, and you will see that Cutter Stab (Cutter Stab Stabilizer) has a very reasonable price considering its superior quality and performance.

Conclusion:

Therefore, if you are looking to strengthen the texture of your sausages and cold cuts, Cutter Stab (Cutter Stab Stabilizer) is an exceptional and professional product. This product, with its affordable price and superior quality, is an ideal option for meat product manufacturers.

To purchase this product at a competitive and attractive price, visit the iFoods website. For more information on the use of this stabilizer powder, contact the product consultant.

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

