Haifa
Food Phosphates
Meat, Poultry and Seafood Processing
Phosphates for Meat & Poultry Products

Phosphates for Dry Addition

The quality of sausages, meatballs, hamburgers, chicken nuggets, and other emulsion or coarse chop products depends on effective binding of the protein, fat and water components, and on the stabilization of the emulsion. Haifa's food phosphates provide the ideal solution for binding, emulsifying and preserving a wide range of products (see table). Generally recommended dosage: 0.3 - 0.5%.

Haifa Phosphates for dry addition includes:

**Viscous Type Binders**

- **M 245**: provides optimal emulsifying and stabilizing properties for a full range of cooked sausages, particularly frankfurters; highly recommended for poultry products
- **M 249**: medium viscosity binder: ideal for emulsion type meat products, including formulations containing pork fat
- **M 248**: effective binder for the full range of sausages, from high-fat to lean; especially recommended for frozen products
- **M 263**: multi-purpose, high viscosity stabilizer for sausages

**Non-viscous Type Binders**

- **M 242**: provides excellent binding properties for emulsion type products and raw sausages
- **M 298**: multi-purpose binder with moderate pH, for all types of sausages

Phosphates for Brine Preparation

Haifa's phosphates are highly effective in brines and marinades for a wide range of food products. Our food phosphates for brine preparation are greatly soluble and hence recommended for injection brines and marinades. They considerably improve yield and water binding capacity, prevent drip and moisture loss during shelf life, stabilize color, enhance taste and appearance, and prevent microbial growth. Generally recommended dosage: 0.3 - 0.5%.

Haifa Phosphates for brine preparation includes:

- **M 256**: highly effective for all injection and tumbling brines, pickling brines and marinades
- **M 277**: recommended for poultry products, for all injection and tumbling brines and marinades
- **M 344**: low-sodium, highly soluble phosphate for injection and ice-cold tumbling brine for cooked ham and bacon, as well as salt-cured products
- **M 264S**: an effective quick-dissolve, multi-purpose additive for ice-cold brines; can also be used in comminuted products
Haifa Food Phosphates

Haifa's food phosphates are vital ingredients in meat, poultry, fish and seafood processing. Biochemical changes in animal tissue that naturally take place from the time of slaughter, damage various properties of the meat, affecting appearance, texture, taste and shelf life. Haifa's phosphates compensate for these changes, providing the optimal solution for processed foods.

Haifa's phosphate salts:
- Improve palatability (tenderness, color and flavor)
- Increase water retention
- Increase protein solubility
- Improve emulsion stability
- Act as a sequestering agent
- Prevent microbiological spoilage
<table>
<thead>
<tr>
<th>Grade Name</th>
<th>Typical Values</th>
<th>E Number</th>
<th>Main Application</th>
</tr>
</thead>
<tbody>
<tr>
<td>M 245</td>
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Partial list: In order to define the most suitable product for your process, please contact us. Tailor-made solutions are also available. Haifa’s food phosphates comply with the regulations of the Israeli Ministry of Health, and are certified HACCP, Kosher and Halal. All food phosphate salts production facilities meet the requirements of ISO 9001, ISO 14001, OHSAS 18001, ISO 22000, BRC and GMP standards.
Phosphates for Seafood Processing

Fish and seafood rapidly lose natural fluids and tend to oxidative rancidity, hence they are highly sensitive to both processing and storage conditions.

Haifa’s food phosphates are designed to reduce drip losses during cooking and improve texture, tenderness and juiciness. They ensure optimal water retention, improve yield, prevent oxidation, and inhibit microbiological spoilage and rancidity development. Furthermore, they preserve flavor, color and texture.

Haifa’s phosphates also provide incremental binding in minced products such as fish balls and surimi.

Dry Addition

M 217, F 261, and M 447 are ideal for emulsion products with various levels of viscosity.

General recommended dosage: 0.3 - 0.5%.

Brine Preparation

M 416, F 252, F 701, F 241S and M 218SQD are highly effective and soluble in ice-cold brines. They increase yield and water binding capacity, reduce flavor and texture deterioration, and stabilize color, taste and appearance.

Recommended dosage in brine: 1.0 - 8.0% for various seafood applications.

Haifa Phosphates for Fish & Seafood Products

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<tr>
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<td>P₂O₅ %</td>
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All food phosphate salts production facilities meet the requirements of ISO 9001, ISO 14001, OHSAS 18001, ISO 22000, BRC and GMP standards.
Haifa Group is a multinational corporation which was founded in 1966 and operates in over 80 countries around the globe. The company is headquartered in Haifa, Israel, and is privately owned by an American holding company controlled by the Trump Group.

A leading developer, producer and marketer of food-grade and technical-grade chemicals and fertilizers for agriculture and horticulture, Haifa has over four decades of experience in transforming rock phosphates into high-quality products for a wide range of applications. Among others, Haifa specializes in producing phosphate salts for all segments of the food and beverage industry, including Bakery, Meat, Poultry, Fish, Dairy, Vegetable Processing and Water Treatment.

By adhering to the highest international standards, Haifa ensures consistent, environmentally friendly production and high-quality products. All of the company’s food phosphate salts production facilities comply with ISO 9001, ISO 14001, OHSAS 18001, ISO 22000, BRC and GMP standards, as well as HACCP. Additionally, all of Haifa’s food phosphates are both Kosher and Halal certified.

With two production sites in Israel, a multitude of subsidiaries and warehouses strategically located throughout North and South America, Europe and Asia and with dedicated agents in numerous other key geographic markets, Haifa serves leading food manufacturers in 80 countries on all five continents with high-quality products and customer service.

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