

Natural flavor enhancer for meat and fish.

It takes the 'WILD' out of game, the 'FISHY' out of fish and the 'FOWL' out of turkey.

What is it?

Trehalose is a natural sugar, with a mild sweet flavor and the same calorie count as sugar. It also is a natural antioxidant. It is used as a flavor enhancer for gamey meat and fish.

Why should I use it?

Trehalose improves the flavor of food by taking the 'WILD' out of game, the 'FISHY' out of fish and the 'FOWL' out of turkey. It also helps eliminate "Freezer Flavor". When making sausage, trehalose helps retain water and reduce shrinkage while preserving the texture of food and protecting it from drying out.

How do I use it?

6 oz. per 25 lb. of meat or 1-1/2 teaspoons per pound of meat.

Directions for use:

Fresh sausage: Add to the meat with other seasonings and water.

Cured sausage: Add after meat has been mixed with the seasoning and cure.

Pumping Brine: Add 1 tablespoon trehalose per quart of brine.

Fish: Mix water with trehalose at a ratio of 10:1 and cover or freeze the fish in the solution.

Trehalose can also be lightly sprinkled directly onto fish or meat.

Use with citric acid to help mask the "tangy taste".

Ingredients: Trehalose.

LEM Products | West Chester, Ohio 45011

Toll Free 1-877-536-7763 | www.lemproducts.com

Request a free catalog of seasonings & meat processing equipment

Try our extensive line of Cheeses and Seasoning Packets & Kits.

