



EMULTISE PF® Highly functional emulsifier for creamy consistency in spreadable cooked sausage products and stable texture in boiled sausage. Ensures stable emulsion and prevents separation of fat or gelatine.

LACTABER® A high-quality additive to preserve the freshness in your products. It prevents the growth of microorganisms in the meat products and, if used early, keeps microorganisms concentrations at their initial levels. It is available in variety of versions for customs solutions and keeps your finished product fresh and safe to consume.

CONDITABER® Blend of chopping agents with or without emulsifier or seasoning for the production of boiled-sausage products and luncheon meats. Represents optimised protein breakdown and stable consistency in the final product.

TABERS-POWER® Curing salts. They act as the principal contributor in the development of the nitrited colour, controlled acidity process and, not finally, they help to the sensory characteristics of the meat products.

GELIBER® Gelling agents used as highly effective processing additives in food manufacturing. Raw materials of the highest quality and purity give us the maximum functionality while providing reliable safety.

SALINE® Highly effective brine additives with a specialised formulation for top-quality cured cooked products manufacturing. Juicy mordant, stable slice integrity, attractive aspect and long shelf life are prerequisites for quality in cured cooked products; SALINE ensures that these requirements will be reached.

SALINE IP® Multifunctional powder additives to elaborate fresh meat and poultry products. Being developed to increase the meat water retention. There are also formulations to prevent the phosphates use.

TABERPHOS® Highly functional combination chopping agent for boiled-sausage manufacturing. Ensures optimised protein breakdown, stable consistency, appealing cured colour and long-term freshness. The range includes solutions for all requirements in modern boiled-sausage manufacturing.

TABERMIX® Carefully selected spices soluble on salt supports.

AGLUMAX® Mix of agglutinating agents and sweeteners for the production of dry-cured and fermented sausages, helping the drying process and guaranteeing a controlled pH, calibres and homogeneous colouring.