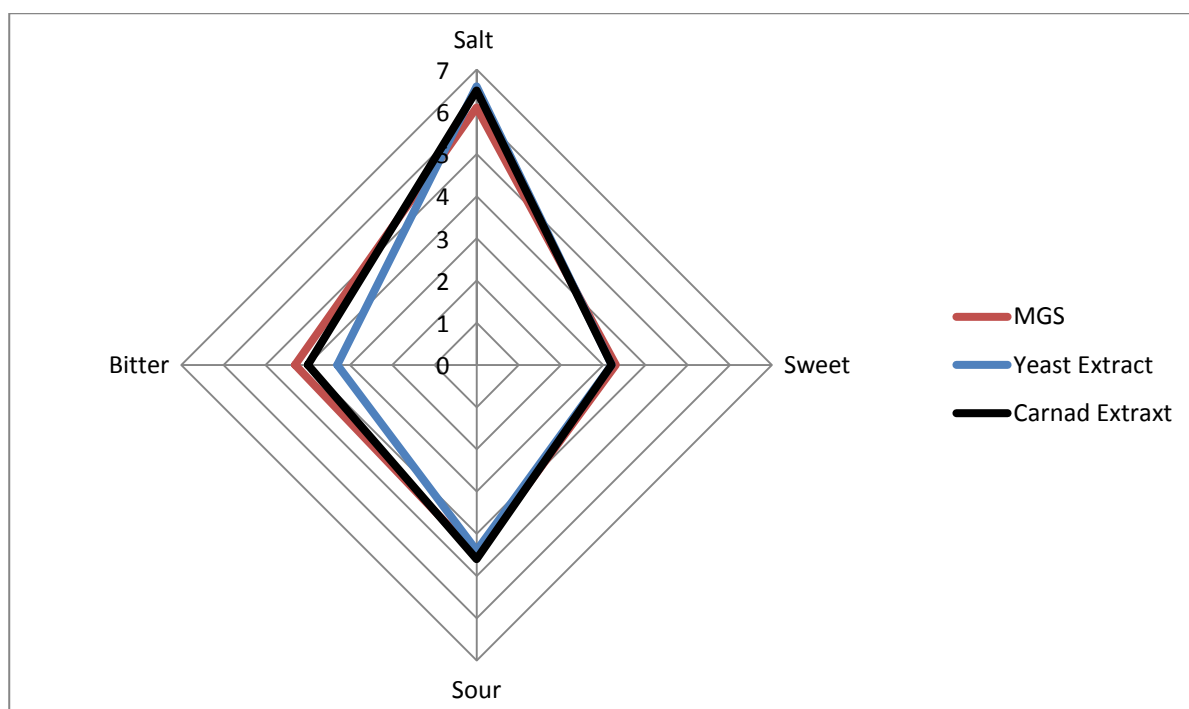




Sensory evaluation of meatballs

(Summary of test by Danish Meat Research Institute December 2012)

The test is based on a traditional Danish Meatballs, but the results will be corresponding for products like sausages, hamburgers, stews and ground/chopped meat products.



Conclusion.

- Carnads extract can be used to substitute MSG and yeast extract
- Carnads extract will add natural meat protein to your application
- Carnads extract is Clean Label
- Carnads extract only consist of water-soluble meat protein and salt for preservation.