



## complex™ by name...

As some raw materials have become affected by genetic modification and others have added allergens to manufacturers label declarations, we saw the opportunity for a whole new range of functional binders and emulsifiers for the processed meat industry.

## The complex™ range...

The complex™ range was developed specifically for the processed meat industry.

Wheat is fractionated and re-combined utilising all the elements to create brand new functional extracts both carbohydrate and protein based.

Depending on the process we can recommend a specific complex™ that will complement your recipe, stabilise the product and help release flavour.

Contact your Ulrick & Short representative now or call one of our technologists for further information or a demonstration on +44 (0)1977 62 00 11.



## Why complex™?

- Developed from a unique process, free from chemicals and additives
- Simple clean declarations 'wheat protein' & 'wheat flour'
- Easy to use
- Can be added to dry mixes or directly
- Binds & emulsifies
- Delivers improved shape retention
- Less flavour masking compared to other binders
- Improved flavour release
- Wheat based
- Consolidation of allergens
- GM Free
- Quality assured from field to fork

## A complex™ to meet your needs

- Sausages
- Burgers
- Reformed meats
- Nuggets
- Paté
- Kebabs

### What is clean label?

- Free from additives and E-numbers
- A simple and clear, consumer friendly ingredient list
- Simply processed

starches  flours  fibres  proteins