FUCHS GRUPPE

StabiFox

Stabilises all kinds of meats

Stabilises all kinds of meat

Stabilisation and added value

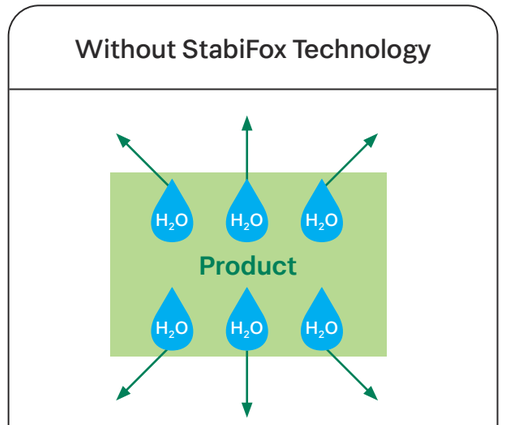
StabiFox is the ideal solution for improving the consistency, texture and cost-effectiveness of your products. The products finished with StabiFox are characterized by good form stability, with reduced shrinkage during preparation. Due to the excellent water-binding capacity of StabiFox products, cooking losses can be minimized and succulence significantly improved. Your products also get a significantly better bite and a very pleasant texture. Due to the high functionality of StabiFox products, the best possible process stability and quality of the final product can be guaranteed.

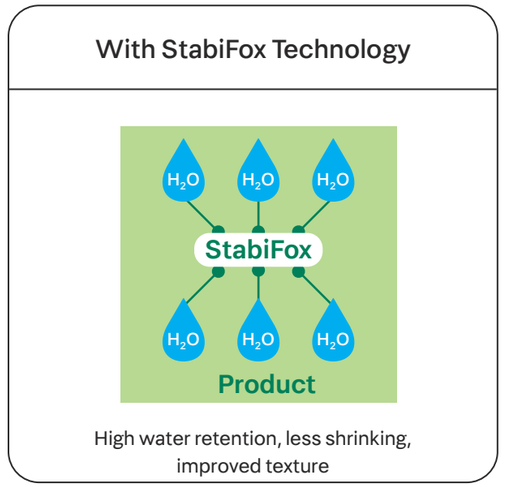
Minced meat products

Nuggets

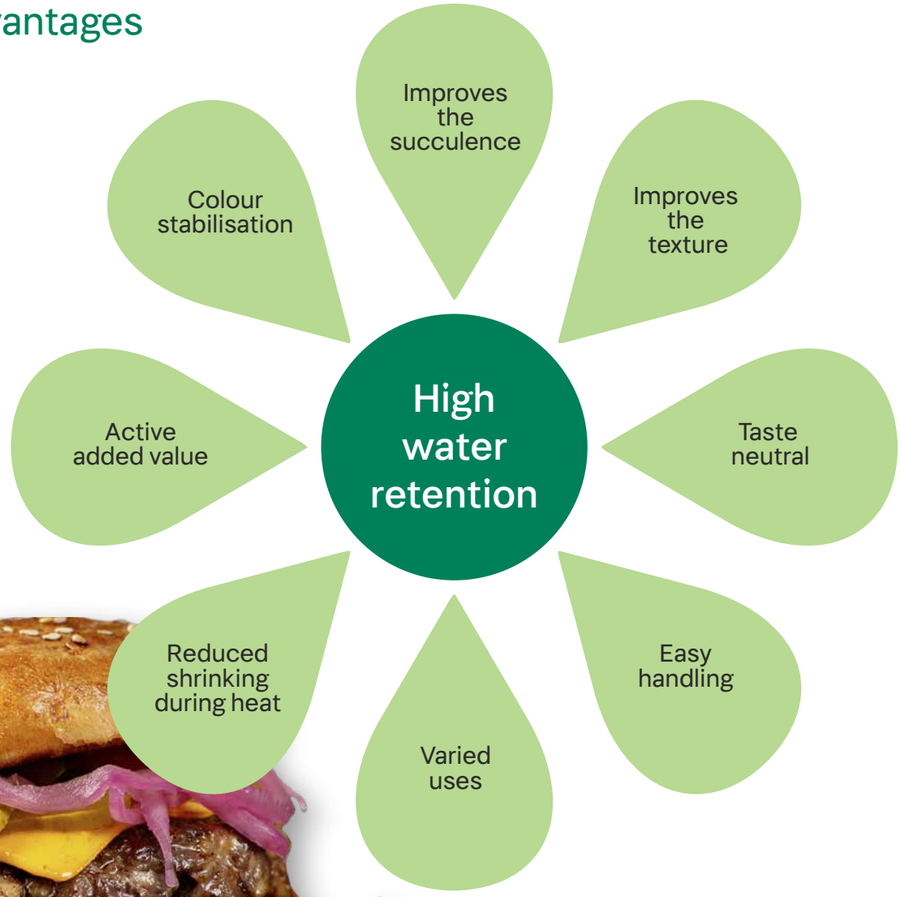
Cold cuts

Sausages





Advantages

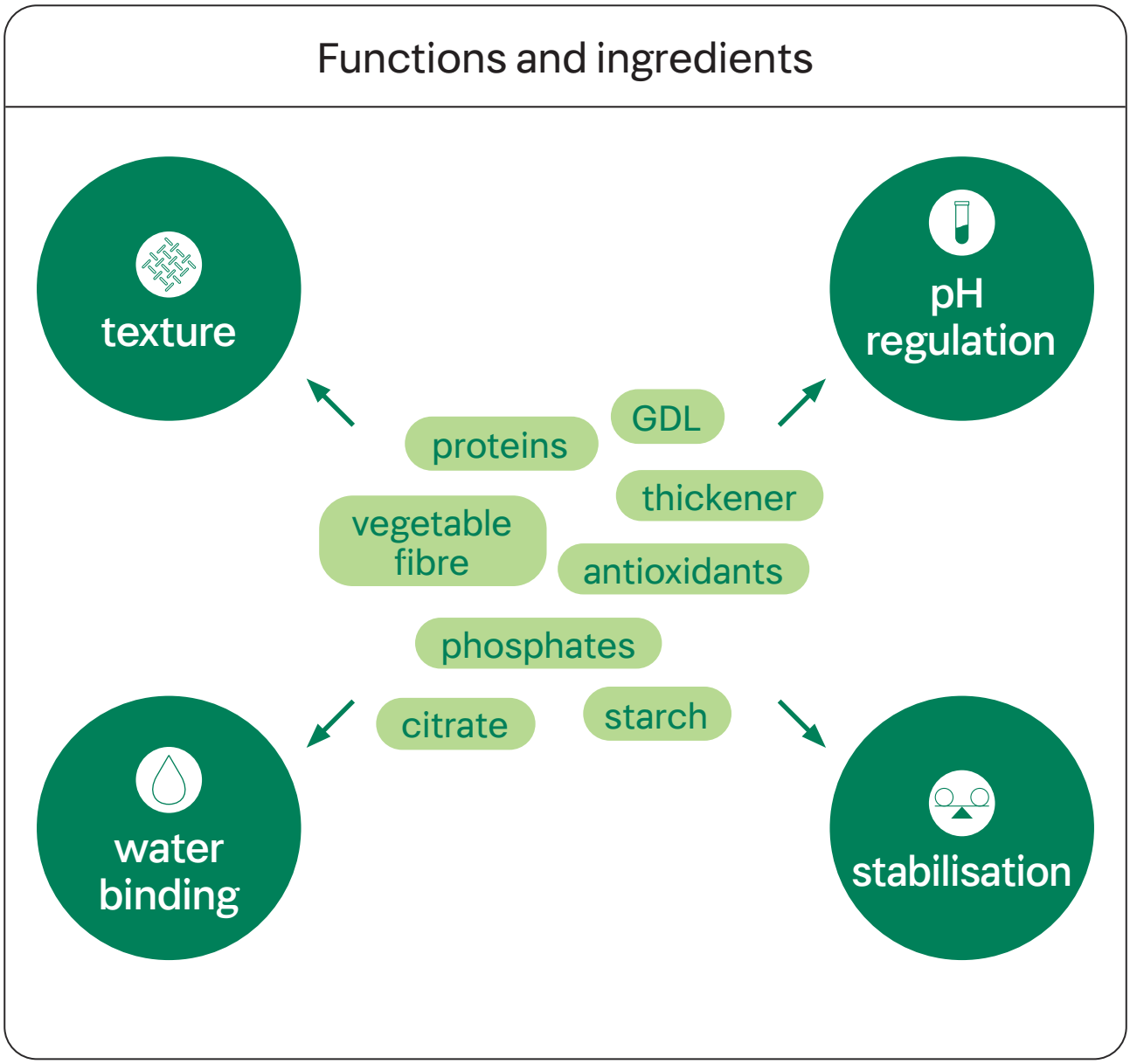


FUCHS GRUPPE

Varied uses of StabiFox

StabiFox comes in various versions with various properties regarding water retention, texture, colour stabilisation, added value for beef, poultry, pork and lamb.

www.pmr-werbung.de | P21138



Fuchs Food Solutions GmbH
Dieter-Fuchs-Straße 10 • D-49201 Dissen a.T.W.
Germany • Phone +49 5421 309-0
info@fuchsspice.com • www.fuchsspice.com

FUCHS GRUPPE