



Moisture Management in Marinades

With Citri-Fi®

Enhance the functionality and improve product quality with Citri-Fi

Enhance consistency and functionality of meat marinades, while improving yield and profit margins. Citri-Fi is proven to stabilize marinades through cooking and shelf-life. The multiple bonding mechanisms employed by Citri-Fi enable it to create stronger bonds between oil and water, so marinades will maintain consistency under various conditions. As a result, the meat itself stays moist and retains the flavor of the marinade, creating a more favorable and enjoyable experience for the consumer.

Key benefits:

- Improved Marinade Functionality and Consistency
- A More Succulent Cooked Product
- Improved Profit Margins and Yield
- Extended Shelf Life
- Improved Ingredient Declaration
- Gluten Free - Non-GMO



**Try this sample formula for improved marinades,
and experience the benefits of Citri-Fi for yourself!**

General Formulation Guidelines

- **Amount of Citri-Fi:** Best results are found when Citri-Fi is incorporated at 0.5 - 1.5% of the total formula weight.
- Citri-Fi should be pre-mixed with the formula dry ingredients such as salt and spices. After Citri-Fi is incorporated, follow your standard mixing procedures. No high shear mixing is required. Alternatively, Citri-Fi can be dispersed into at least 2 times its weight in formula oil prior to incorporation with other ingredients. **Do not pre-hydrate Citri-Fi with water.**

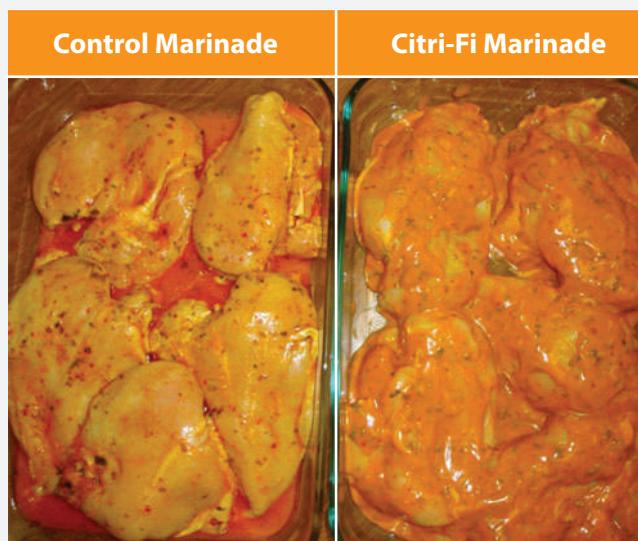
Which Citri-Fi to Use:

Fiberstar offers Citri-Fi in three varieties and four grinds. There are multiple variations that will work in a marinade application depending on the manufacturer's current formula and desired outcome. Generally, it is recommended that FG (Greater than 95% (± 4%) passing 100 mesh) or M40 (Greater than 95% (± 4%) passing 200 mesh) be used.

Citri-Fi 100 (FG or M40) is recommended for formulas that already contain gums or thickeners. Citri-Fi 200 which is infused with guar gum and Citri-Fi 300 which is infused with xanthan gum, are generally recommended in formulas that do not contain other gums or thickeners.

Marinade with Citri-Fi Sample Formula

Ingredient	Control Formula (kg)	Control Formula (%)	Citri-Fi Formula (kg)	Citri-Fi Formula (%)
Meat	67.10	67.0%	67.10	67.0%
Water	15.50	15.5%	15.50	15.4%
Seasoning	3.00	3.0%	3.00	3.0%
Vinegar	0.70	0.7%	0.70	0.7%
Lemon Juice	0.70	0.7%	0.70	0.7%
Oil	13.00	13.0%	13.00	12.9%
Citri-Fi 300FG	--	--	0.50	0.5%
Total	100.00	100.0%	100.50	100.0%



For samples and additional information:



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Citri-Fi and its process of manufacture are covered by one or more of the following patents: 7,094,317 ; 8,399,040.