

Poultry frankfurter



NovaTaste - IFFA 2025



Poultry as a trend

High in protein, low in fat and sustainable

- Since last year, more consumers have increased their poultry consumption rather than decreased it, suggesting that consumers still see poultry as the affordable option given the high cost of food
- 20 % of consumers have replaced processed red meat products with poultry products: In new product development, poultry has been and is used as a substitute for red meat and at the same time advertised as having a high protein content
- Poultry generally contains fewer calories and saturated fatty acids than red meat products
- Furthermore, poultry meat continues to produce lower greenhouse gas emissions per kg compared to beef or pork
- Producers are innovating with chicken and turkey, both of which can be seen in numerous different formats (such as burgers and sausages)



Great taste – great bite

Poultry frankfurter



Poultry Frankfurter

Recipe

MATERIAL

40.00 kg	Turkey Trimmings, without skin
20.00 kg	Chicken Trimmings, without skin
25.00 kg	Ice
15.00 kg	Vegetable Oil, cold

INGREDIENTS PER KG

18.00 g	Nitrite curing salt	
5.00 g	Geflügel frankfurter	300241 *
3.00 g	Staro P Ecoline	137221
1.00 g	Umami Booster	284412
3.00 g	Germex V	260227
1.00 g	Paprikana dry	136075

CASINGS

Natural casings caliber 22/24

PROCESSING

1. Chop poultry meat with nitrite curing salt, seasoning Geflügel frankfurter, Staro P Ecoline, Umami Booster, Germex V, Paprikana and half of the ice to 8 °C
2. Add cold oil slowly and emulsify the mixture to 12 °C
3. Add the remaining ice and chop briefly
4. Fill in natural casings
5. Heat treatment:
 - Redden, dry at 55 °C
 - Smoke at 60 °C
 - Boil at 76 °C
 - Shower to cool down

With vacuum-packed goods, you achieve additional product safety by using our 290629 BITEC® B SAFE KNACK* cultures.

* Product not in stock; Observe minimum purchase quantity



Halal Poultry Frankfurter Seasoning

Clean label, based on spices and spice extracts

Product details:

Product description: Spice extract preparation

Product benefits:

- elegant, fine seasoning with pepper, coriander and ginger
- gives characteristic taste
- without allergenic ingredients (according to EU regulation)
- without the addition of additives flavor enhancers
- halal certifiable

Labelling recommendation: Spices and spice extracts

Dosage: 5 g/kg mass

Item no.: 300241*

* Product not in stock; Observe minimum purchase quantity



Staro P Ecoline

Safe color development and stable color maintenance

Product details:

Product description: Cattering agent with phosphate and reddening agent

Product benefits:

- good water-binding capacity due to optimal activation of muscle protein
- for a stable structure and an excellent bite
- gives characteristic color and color stability
- for cooked/emulsified sausages and cooked salami
- halal certifiable

Labelling recommendation: Stabilizer: E450 diphosphate, salt, antioxidant: E300 ascorbic acid

Dosage: 3 g/kg mass

Item no.: 137221, 1 kg



Umami Booster

MSG Replacement in meat products

Product details:

Product description: Seasoning

Product benefits:

- aromatic, meaty seasoning with a slight onion note
- intensifies the existing taste
- to be used like monosodium glutamate (E621)
- for sausage and meat products of all kinds, as well as convenience applications and vegan products
- halal certifiable

Labelling recommendation: Salt, dextrose, natural flavoring, spices

Dosage: according to taste

Item no.: 284412, 1 kg



Germex V

More safety and freshness

Product details:

Product description: Food additive

Product benefits:

- slightly acidic
- brine soluble
- for cooked/emulsified sausages, cooked ham, meat preparations and vegan products
- halal certifiable

Labelling recommendation: Preservative/acidity regulator: E267 buffered vinegar

Dosage: 3–5 g/kg mass

Item no.: 260227, 1 kg



Paprikana dry

Characteristic paprika taste

Product details:

Product description: Spice extract

Product benefits:

- aromatic
- to be used as paprika
- halal certifiable

Labelling recommendation: Paprika extract

Dosage: according to taste

Item no.: 136075, 1 kg



BITEC[®] B SAFE KNACK

More safety through Bio Protection

Product details:

Product description: Food culture for surface application with protective function

Product benefits:

- improved product stability
- inhibitory effect against growth of *Listeria monocytogenes*, *Enterobacteriaceae* and other spoilage bacteria
- clean label & natural solution
- halal certified

Field of application: Small caliber cooked/emulsified sausages (e.g. frankfurters)

Labelling recommendation: Food culture

Dosage: 250 g for 2.000 kg mass

Item no.: 290629



NovaTaste Inside

Innovation

Picking up on and implementing trends

Binding

Optimal meat protein activation

Color retention

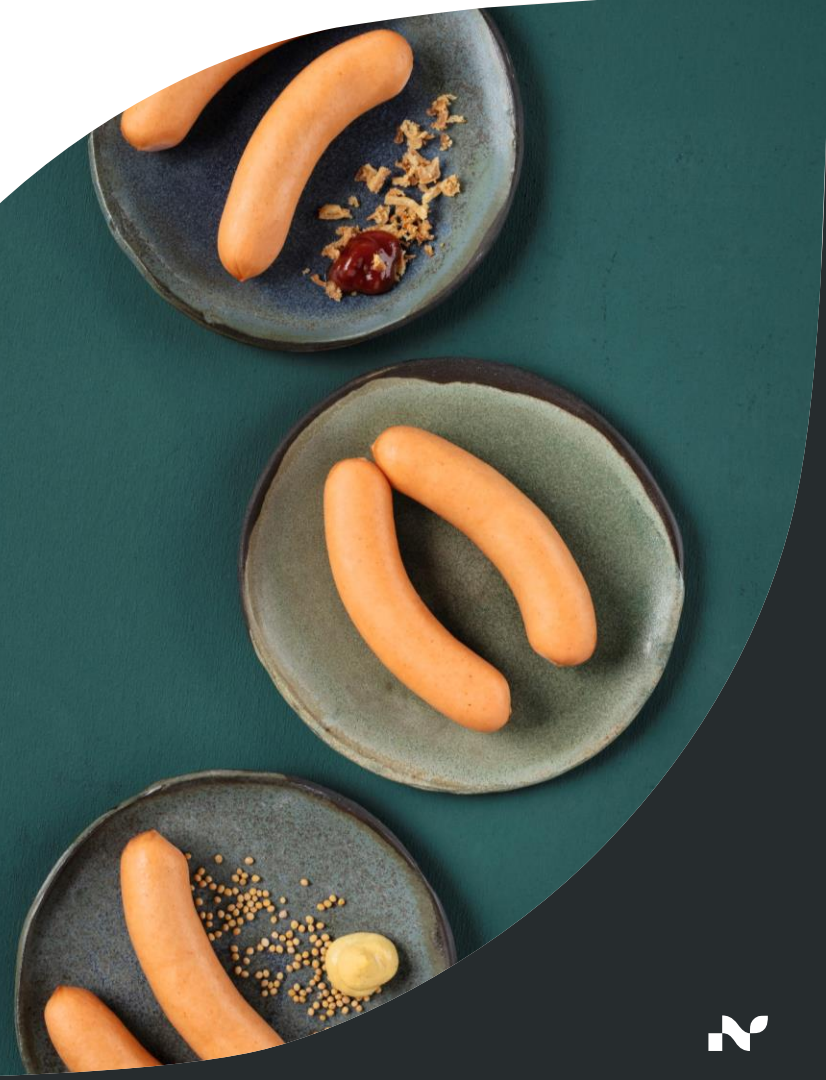
Optimal and stable reddening

Taste

Elegant blend with spices and spice extracts
Booster for flavor characteristic

Shelf-life extension

Noticeable freshness effect during prolonged storage
Inhibitory effect against spoilage bacteria



Crafting
a world of
taste



NovaTaste