

Our Solutions for Meat Applications



HARKE
Food



Food

Partnering on Your Key Challenges

- Optimal Texture
- Improvement of Shelf-life and Production Yield
- Enhancing Nutritional Values

YOUR PARTNER FOR FUNCTIONAL INGREDIENTS



OUR PRODUCTS

CELLULOSICS



- | | |
|----------------------------|---------------------------|
| • Binder / Thickener | • Juiciness Improver |
| • Calorie Reduction | • Shelf-life-prolongation |
| • Coating | • Stabilizer |
| • Emulsifier | • Texturant |
| • Ice-/Fat Crystal Control | • Yield Enhancer |

HARKE Product Highlights

- Carboxymethylcellulose (CMC) E466
- Hydroxypropylmethylcellulose (HPMC) E464
- Methylcellulose (MC) E461

Powder
Allergen-free
Gluten-free
Vegan

FLOURS / STARCHES



- | | |
|----------------------------|---------------------------|
| • Binder / Thickener | • Juiciness Improver |
| • Calorie Reduction | • Shelf-life-prolongation |
| • Emulsifier | • Texturant |
| • Ice-/Fat Crystal Control | • Yield Enhancer |

HARKE Product Highlights

- Beetroot Flour
- Carrot Flour
- Fava Flour
- Pea Flour

Clean Label
Powder
Allergen-free
Gluten-free
Vegan
Available as Organic

PROTEINS



- | | |
|----------------------------|----------------------|
| • Binder / Thickener | • Juiciness Improver |
| • Emulsifier | • Stabilizer |
| • Ice-/Fat Crystal Control | • Texturant |

HARKE Product Highlights

- Fava Protein
- Fava Protein Texturized
- Pea Protein
- Pea Protein Texturized

Clean Label
Powder
Allergen-free
Gluten-free
Vegan
Available as Organic

FIBERS



- | | |
|----------------------------|------------------|
| • Binder / Thickener | • Stabilizer |
| • Ice-/Fat Crystal Control | • Texturant |
| • Juiciness Improver | • Yield Enhancer |
| • Shelf-life-prolongation | |

HARKE Product Highlights

- Pea Fiber¹
- Tapioca Fiber²

Clean Label^{1,2}
Powder^{1,2}
Allergen-free^{1,2}
Gluten-free^{1,2}
Vegan^{1,2}
Available as Organic¹



ENZYMES



- | | |
|---|---|
| <ul style="list-style-type: none"> • Processing Aid • Shelf-life-prolongation | <ul style="list-style-type: none"> • Texturant |
|---|---|

HARKE Product Highlights

- Transglutaminase

Clean Label
Powder
Allergen-free
Gluten-free
Vegan

EXTRACTS



- | | |
|--|---|
| <ul style="list-style-type: none"> • Antioxidation • Fortifier • Heat Stable (>135 °C) | <ul style="list-style-type: none"> • Preservation • Shelf-life-prolongation |
|--|---|

HARKE Product Highlights

- Yeast Extract¹
- Natural Olive Extract²
- Onion Extract (Fermented)³

Clean Label^{1, 2, 3}
Liquid^{2, 3}
Powder^{1, 2}
Allergen-free^{1, 2, 3}
Gluten-free^{1, 2, 3}
Vegan^{1, 2, 3}
Available as Organic²

ACIDS / BASES



- | | |
|---|--|
| <ul style="list-style-type: none"> • pH Adjustment | |
|---|--|

HARKE Product Highlights

- Acetic Acid E260
- Citric Acid Anhydrous E330
- Citric Acid Monohydrate E330

Powder
Allergen-free
Gluten-free
Vegan

MINERALS / SALTS



- | | |
|---|--|
| <ul style="list-style-type: none"> • pH Adjustment | <ul style="list-style-type: none"> • Stabilizer |
|---|--|

HARKE Product Highlights

- TSPP (Phosphates) E450 (iii)¹
- SAPP (Phosphates) E450 (i)²
- SHMP (Phosphates) E452 (i)³
- STPP (Phosphates) E451 (i)⁴
- Low-Sodium Sea Salt⁵

Clean Label⁵
Powder^{1, 2, 3, 4, 5}
Allergen-free^{1, 2, 3, 4, 5}
Gluten-free^{1, 2, 3, 4, 5}
Vegan^{1, 2, 3, 4, 5}



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