



## And the Meat Goes On ☞ Trehalose Enters the Meat Market

Lesson #12

by JC Spencer

Acceptance increases for the good sugar trehalose as meat processors include trehalose in the curing process. Bass Pro shops have started marketing the key ingredient for processing wild game. That secret ingredient is trehalose.

Country Meat Processing Supply is advertising in their ads: Here's a great way to improve the taste and appearance of your homemade sausage, even eliminate that "freezer flavor" after freezing. Trehalose is a natural sweetener and anti-oxidant that is half as sweet as sugar. It will take the "wild" out of game, "fishy" out of fish and "fowl" out of turkey sausage. Use 6 oz for 25 pounds of meat or 1½ teaspoons per pound. Use with fresh and cured sausages. Add with seasoning and water or directly blend with the meat. Their website is

<http://www.meatprocessingsupply.com/product/965> where you can purchase six ounce packages for \$7.95.

LEM, the leader in Game Processing Equipment and Supplies, is marketing trehalose with their statement: Want to improve the taste of your sausage? Make it look fresher longer? Eliminate "freezer flavor"?

<http://www.lemproducts.com/product/3987/189>

A small amount of trehalose in foods has a very protective function where it has more benefits than just enhancing taste, being tooth friendly, and serving as a very healthful sugar. Trehalose seems to be the solution for refrigerated foods that form pools of water. Certain foods form pools of water when they are cooled, frozen, or defrosted.

A few months ago, a report in the *Food Manufacture* (12/10/09) stated that very small amounts of trehalose stops moisture migrating from these prepared foods as they thaw. The UK publication states, *"There's nothing worse than defrosting a shepherd's pie and seeing pools of water floating around in it as you put it in the oven. But it's also interesting for potential application in products that you are told you can't freeze. The reason you're told not to freeze them is often because they go watery when they are defrosted. If we could prevent water pooling, these products could be sold frozen or could be subsequently frozen by consumers."*

Trehalose can also be used with similar effect in some multi-component bakery products, where it could reduce moisture migration and help to maximize shelf-life. Mainstream food processing companies are currently leaving the addition of trehalose to individuals and smaller food processors because of the cost. Health food stores and coops are purchasing trehalose in larger quantities to redistribute. Free educational papers and purchases can be made at <http://ordertrehalose.com>.

The Endowment for Medical Research is seeking response from those who are including trehalose in the processing, preserving, curing, and flavoring of meats. We want to use a variety of new recipes in The Trehalose Cook Book. You may post your recipes at <http://www.endowmentmed.org/forum/index.php?board=10.0>