

Products for the Meat and Poultry Industry



Cure Blends

Bacon Cure
Curing Salt Sodium Nitrite and Salt
Ham Cure
Cutter Cure

Chemicals

Ascorbic Acid
Monosodium Glutamate
Sodium Citrate
Sodium Ascorbate
Sodium Erythorbate
Sodium Nitrite
Sodium Tripolyphosphate
Sodium Bicarbonate
Sodium Acid Pyrophosphate
Sodium Hexametaphosphate
Phosphate Blends

Proteins

Gelatin
Gluten
Milk: Hydrolyzed Protein, Caseinate
Soy Protein Concentrate & Isolates
Textured Soy Protein
Textured Soy Concentrate

Seasoning and Binder Blends

Banger
Barbeque
Beef Sausage (Fresh)
Bratwurst
Bratwurst Country Style
Bratwurst Home Style
Bratwurst Nurnberger
Bratwurst Thuringer
Breakfast
Cajun
Californian Ham Seasoning
Chorizo
Fresh Sausage Binder
Garlic Coil
Ham Massage Carrageenan Based
Italian (Hot)
Italian (Mild)
Lyoner
Mennonite
Pastrami
Pastrami Topping
Poultry Roast Binder
Pate
Pepperoni

Polish
Pork Sausage
Ukrainian
Wiener, European & Canadian Style
Seasoned and Unseasoned
Marinades for Turkey and Chicken
(Many more available upon request)

Flavours and Colours

Autolyzed Yeast Extracts
Beet Powder
Caramel Colour
Hickory Salt
Hydrolyzed Plant Proteins
Oleoresin Paprika

Other

Tenderizers
Adhesion Batters
Soup Mixes Chicken, Beef
Gravy Mixes



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Custom Blended Food Ingredients

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