

# PRODUCT INFORMATION

## Applications and Use Methods

**Activa®RM**



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## Activa RM

*Activa* RM is suited for use in a diverse range of muscle food products. It can be added as a pre-hydrated slurry or as a dry powder. Depending on the application, one method may be preferred over others, but *Activa* RM can be tailored to fit most processes.

### Typical Applications:

### Labeling Examples: <sup>1</sup>

Restructured Sirloin Steak

Restructured Sirloin Steak  
and Binder Product<sup>2,3</sup>

Married Beef Tenderloin

Formed Beef Tenderloin  
formed with sodium caseinate, maltodextrin and enzyme<sup>2,3</sup>

Restructured Scallops

Scallop Medallions<sup>3</sup>

<sup>1</sup> Examples only, many variations of acceptable names

<sup>3</sup> Ingredients must appear in the ingredients statement as listed below

<sup>2</sup> Label assumes using Activa products without added water.

**Ingredients:** sodium caseinate, maltodextrin, transglutaminase

**Ingredient Statement:** sodium caseinate, maltodextrin, enzyme

*Activa* transglutaminase can be listed as 'enzyme', 'TG enzyme', or 'TGP enzyme' in the ingredient statement. Additional ingredients in each preparation must be labeled correctly and listed in the ingredient statement.

### Ways to Apply Product:

- ◆ Sprinkle Method: To join specific pieces, *Activa* RM can be sprinkled on product surfaces. The surfaces are then joined and held in place through vacuum packaging, pressure or molding. Products should be formed immediately after joining coated surfaces. *Activa* RM is typically used at 0.75-1.0% of formula weight.
- ◆ Dry Addition to Previously Marinated Products: *Activa* RM can be applied to previously marinated or tumbled product. After coating, the products are joined, formed or molded, and refrigerated until sufficient bind is achieved. Once *Activa* RM is added,

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### *Activa*<sup>®</sup> RM (cont'd)

*(Continued from page 1)*

the product should be formed within 20-30 minutes. Typical use level: 0.75-1.0% of formula weight.

- ◆ Mixed addition: *Activa* RM may be used in chunked and formed applications. Typically, mixing is used to incorporate a marinade into meat trimmings or coarse ground products. After the marinade is adequately absorbed, *Activa* RM may be added as a dry powder during mixing. *Activa* RM should be mixed with a product until dispersed. Once *Activa* RM is added, the product should be formed, stuffed or molded into the desired shape within 20-30 minutes. Typical use level: 0.75-1.0% of formula weight.
- ◆ Slurry Method: *Activa* RM can be pre-hydrated at about 4 to 4.5 times its weight in water. The slurry is then added to meat chunks, blended and allowed to react in the desired shape under refrigerated conditions. Once mixed with water, the slurry must immediately be mixed with the product and formed within 20-30 minutes. Typical use: 1.0% of formula weight.

#### **Reaction time and conditions:**

- ◆ After forming, products are generally left under refrigeration for 4-24 hours to allow bonding to become complete. After the reaction is complete the products can be frozen, tempered and portioned. In some cases products can be portioned fresh and then packaged fresh and/or frozen.

#### **Shelf-life and Handling:**

- *Activa* RM is stable for 18 months from the date on the bottom of the bag provided it is unopened and stored at 70°C or less.
- Once opened, reseal any unused portions and store frozen for up to 1 month provided it was frozen immediately after opening.

*Please contact Ajinomoto for the current approval and labeling status regarding the application that is of interest to you. The above labeling examples are suggestions only and actual labeling will depend on the particular Activa preparation and production processing method. Ajinomoto Food Ingredients LLC is not responsible for labeling errors and suggests that all products be submitted to USDA-FSIS or FDA for labeling prior to production. Ajinomoto Technical Service is available to assist with putting labels together and submitting to USDA-FSIS, free of charge.*