

CHECK OUT OUR WEBSITE!

MALABAR's full catalogue is available online.

[malabarsuperspice.com](http://malabarsuperspice.com)

## Upcoming Events

SAVE THE DATE!



### The Meat & Food Processing Expo

March 4 – 5, 2011

The International Centre,  
Mississauga, ON

The Meat and Food Processing Expo provides one location to showcase innovations, connections and solutions to the processors and suppliers of the meat and food processing industry. Come see us in our booth space & see how 'Malabar Brings the World To You!'.

For more information, visit  
[www.foodindustryexpo.ca](http://www.foodindustryexpo.ca)

## In The News

Maple Leaf Foods announced that it has closed the sale of its pork processing operation, located in Burlington, Ontario, to Fearnans Pork, Inc., an affiliate of Sun Capital Partners Inc. for approximately \$20 million.

Canada's new Frontline Online Learning program on Safe Food Handling has been released by the Canadian Grocery HR Council (CGHRC), with funding support from the Government of Canada's Sector Council Program (SCP).

For more information, visit  
[www.cgbr.ca/elearning](http://www.cgbr.ca/elearning)

# THE MEAT OF IT:



## 'Tis the Season for Turkey, and Chicken, Duck, Goose

*At Christmas, nothing beats roast turkey in terms of popularity at Canadian dinner tables. In fact, 5.5 million households purchased turkey & turkey products for Christmas in 2009, including 4.5 million whole turkeys, and accounting for 43% of turkeys sold over the whole year.*

At Christmas turkey isn't the only favourite, with many enjoying duck, goose and even chicken! Throughout the year, however, Canadians love chicken above all other meat. Per capital, we eat 31.7 kg of chicken every year; we love its taste, its nutritional profile, its variety and convenience. When it comes to chicken, our taste has expanded beyond the traditional roast chicken to a greater range of value-added poultry products including roasts, rolls, sausages, salamis, chicken frankfurters and a variety of breaded cutlets and nuggets.

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# FROM THE LAB

## Natural Meat Ingredients – Soluble Additional Protein with a Consumer-Friendly Label

We receive regular customer requests for functional and flavourful ingredients that can be included in meat products, but without allergens. We have a variety of meat stocks and broths (beef, pork, chicken and turkey) available. These specialty dried meat protein ingredients are in powder form, and can replace the more expensive ingredients in many products, such as binders and lean meat, reducing formulation costs.

### Turkey Flavour T5502d

Turkey Flavour T5502 (Malabar Code # 4517) is a functional, collagen based protein unlike starch, carrageenan and other carbohydrates. At the recommended usage level of 0.5%, it can increase brine pickup during injection, impart a firmer texture and improve slicing yield, while reducing package purge during storage. This functional dry ingredient forms a firm gel after the cooking and cooling processes. It also emulsifies and binds fat in emulsified meat products

**Test studies in which whole turkey breasts are injected 40% have shown increases in brine pickup of 7%, overall processing yield of 3%, and a 40% increase in slicing yield.**

### Chicken Broth C1301

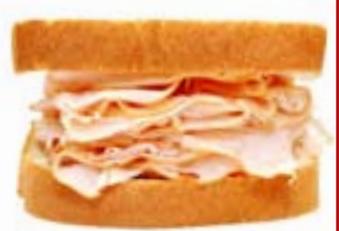
Chicken Broth C1301 (Malabar Code # 6112) is a high protein (greater than 90%), spray dried powder with a mildly roasted, brothy chicken flavour. It can be used to add savoury, meaty background notes to sauces, sausages or whole muscle products. Usage level is recommended at 1%, and can also be used as a base for creating customized flavour blends.



### Suggested Applications

#### *Deli-Style Turkey Breast*

Tests have shown that the use of the Turkey T5502 increases injection yield, tumbling yield and processing yield in a 40% extended turkey breast, while increasing slicing yield and reducing storage purge at weeks 6 and 8 of refrigerated storage, with a cost saving of 1.36%.



The information provided is accurate and reliable to the best of our knowledge, but is offered solely for consideration, without warranty or guarantee.



**NEW PRODUCT**

## GARLIC EXTRA

The BETTER way to buy garlic, naturally.

GARLIC EXTRA is a premium garlic extract with a CONCENTRATED, NATURAL TASTE that's just like fresh-peeled garlic. GARLIC EXTRA boasts long-lasting, stable garlic flavour with standardized quality, reduced bacteria count, and results in vast labour savings for processors.

**1 kg GARLIC EXTRA = 15 kg fresh garlic cloves =  
6kg granulated garlic = 5kg of garlic powder**

GARLIC EXTRA is thermo-stable, freezer stable, and microwave stable, and manufactured in Germany by RAPS. Available in 1, 5, 10 and 25 kg units.

*Call today for more information, or visit our website at [www.malabarspices.com](http://www.malabarspices.com).*



## The Unique Properties of Poultry

When comparing poultry to beef and pork, there are several significant physical and biochemical differences that need to be considered. Poultry meat is different in colour, chemical composition and functional characteristics. Poultry (chicken in particular) is lighter in colour than other meats, and milder in flavour, making it easier to detect inconsistency in the finished product. Poultry meat is also, on average, a more tender meat, easily damaged if mechanically or thermally abused.

## Tips for Processing Poultry

Poultry fat is less saturated than beef and pork fat. When processing, keep in mind that the lower saturation of the fat results in a lower melting point, making the fat less stable. When preparing a meat emulsion, chopping temperatures need to be lower than the recommended chopping temperatures for beef and pork.

The addition of anti-oxidizing ingredients (i.e. rosemary extract) will slow the oxidation process in ground meat products that include poultry skin and/or fat.



If tumbling, remember that poultry is very tender and can be damaged quite easily. As a general rule (and depending on the cut and product type) tumbling cycles for poultry are shorter than for pork or beef, and tumbling poultry at a lower level of vacuum will often yield best results.

When injecting, remember that different needle configurations and sizes are required to inject poultry, because it is easily damaged. Take extra care to ensure that needles are clean, sharp, and that your injecting pressure is low enough to avoid “blowing apart” the meat. Injection needles must be cleaned and sharpened regularly.

Ensure that all surfaces and equipment are free from nitrite contamination for uncured product. Unwanted “pinking” is a common problem, and is most often caused by the presence of nitrite. Have your water tested frequently, as often this can be a source of nitrite introduction, particularly in the warmer months when agricultural fertilizer containing nitrites can find its way into the water supply.

### Poultry Facts

- Poultry meat is a good source of high-quality protein, B vitamins and minerals.
- Turkey meat is usually lower in fat than chicken. Goose and duck meat are higher in fat.
- Breast meat has a higher percentage of protein, a lower percentage of fat, and more unsaturated fat than thigh meat.
- Thigh meat has more cholesterol than breast meat.



## Some Turkey Trivia

The first meal eaten on the moon by Neil Armstrong and Buzz Aldrin was cold roast turkey.

Turkey was a luxury right up until the 1950s, when refrigerators and freezers became more widely available

The Guinness Book of Records states that the greatest dressed weight recorded for a turkey is 39.09kg (86lbs), at the last annual “heaviest turkey” competition held in London, on December 12, 1989.



## Canadian Turkey Consumption

Canadians consumed 148.6 million kg (M kg) of turkey in the year 2009, with per capita consumption of 4.4 kg

An estimated 81.9 M kg of turkey and turkey products were purchased at retail by Canadians in 2009, of which 64.6 M kg (10.5 million birds) were whole turkeys

Annual sales of turkey parts and processed turkey products increased from 10.0 M kg in 1993, to 17.2 M kg in 2009.

# Poultry Blends for the Season!



## **Turkey Injection & Tumble Unit** **MALTIU-017**

This unit is designed for 40% moisture enhancement of turkey products, and contains our collagen-based Turkey Flavour, T5502. Carrageenan is also incorporated into the tumble phase to improve texture and slicing yield.

## **Stuffed Chicken Breast Tumble** **MALSCBT-315**

A simple phosphate and chicken broth unit for 15% pickup in the tumbling process. Contains our high-protein Chicken Broth C1301.

## **Chicken Burger Seasoning & Binder** **MALCBSB-272**

A lightly seasoned binder with natural chicken flavour, using our high-protein Chicken Broth C1301.

## **Chicken BBQ Seasoning** **MALPR-009**

A perennial favorite for seasoning whole chicken or chicken pieces prior to roasting or baking. Sweet and savoury with a little kick of heat.

## **Chicken Wing Paprika Rub** **MALCHIM-222**

Dark orange, brown sugar based rub with mild Mexican chili flavour. Creates a "finger licking good" coating for baked wings.

## **Turkey Roast Pump** **MALTURK-003**

A traditional herb and pepper seasoned unit for cured poultry roasts, with 30-40% moisture enhancement.

## **Montreal Chicken Spice** **MALMCS-076**

Coarse ground topical seasoning or rub with savory herbs and a roasted garlic note.

**To Order a Sample** of any of the above or if you have a new flavour you'd like to try, contact us at **1-888-456-6252**, or email [lab@malabarspices.com](mailto:lab@malabarspices.com)



## OUR PRESIDENT'S Message

'Tis the season for sausage, hams, turkeys and so much more! Smokehouses are working 'round the clock, as are the grinders and mixers. Not enough hours in the day, or meat in the counters, as customers fill their baskets and still come back for more.

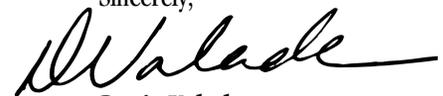
Finally, December 24th, the rush is over. As we gather around our Christmas trees and dinner tables, let's take the time to give thanks for the blessings of the year just passed, to rejoice in our children, to enjoy the company of family and friends.

Our team here at Malabar would like to take this opportunity to thank all of our customers for their business over the past year, and to promise you many exciting new products and services for 2011.

Here's to a Merry Christmas, and to a Happy & Prosperous New Year!

All the very best, from Malabar.

Sincerely,



**Doris Valade**

*President*

*Malabar Super Spice Co. Ltd.*



# Happy Holidays!

*from all the staff  
at Malabar*



For more information on any of the subjects covered in Malabar's newsletter, or to suggest topics you'd like to see covered in future editions, please contact Sara Alexander at [marketing@malabarspices.com](mailto:marketing@malabarspices.com).

Look for our next edition in Jan/Feb 2011.

Malabar Super Spice Co. Ltd., 459 Enfield Road, Burlington, Ontario L7T 2X5 [www.malabarspices.com](http://www.malabarspices.com)



Malabar is certified to provide both Kosher and Halal products, and is proud to be HACCP accredited.



Malabar takes your privacy very seriously, and we do everything in our power to safeguard it. We NEVER rent, sell, lend or otherwise circulate our mailing lists or other contact information to anyone outside of Malabar.