

Mustard

Through its partner Condimentum, innotaste is able to supply a wide range of Mustard products, from whole yellow, brown & oriental seeds, through to prepared Wholegrain, Dijon and hot English Mustard.

Mustard seeds composition and functional characteristics make mustard ideal for a wide range of food and food processing applications. Mustard is a natural antimicrobial preservative with unique emulsifying and binding properties. It contributes pungency, heat, flavour and nutritive value to foods, it is typically used in packaged meat products, condiments, sauces, baked goods and even beverages. Mustard is a versatile food ingredient available in many forms: whole seeds, flours, meals, and brans.

Depending on the type of mustard ingredient used, mustard provides emulsification, stability, water and fat binding, preservative and nutritive properties to foods. Mustard flours provide emulsifying properties for use in salad dressings, sauces and processed meats. Ground mustards and mustard flours can be used as a protein source.

When mustard is subjected to a heat treatment process, the heat and pungency is deactivated, allowing all the functional benefits of mustard without the flavour profiles typically associated with the condiment. This allows mustard to be used in sauces and mayonnaises and due to its binding ability, can be used as a substitute for gums or starches. It can also partially replace egg yolks in mayonnaise formulations. Mustard is primarily used in the meat industry as an emulsifier, a water-binding agent, and a filler in cooked, cured meats. Mustard is also used as a flavouring agent or as preservative in various meat products. Owing to Mustards high protein and fibre content, it is also regularly used in Meat Free formulations.

Mustard has inherent antimicrobial properties due to the presence of the glucosinolates and isothiocyanates. These bioactive compounds inhibit the growth of

pathogens and spoilage organisms thus contributing to the microbial safety of processed foods and increasing shelf life.

Your local Innotaste contact will be happy to provide you with further information.

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