



LORYMA

# Binding, texturising and stabilising systems

Portfolio: Functional blends

Take food further.

## Optimise the binding, stability and quality of your meat, veggie and convenience products!

Improve your products and process management within your manufacturing with the Lory® Bind binding, texturising and stabilisation systems by Loryma. With a broad range of applications, you can use the clean label, modified, vegetarian or vegan Lory® Bind systems for optimal binding, stability, texture and quality of your products.



### Lory® Bind binding, texturising and stabilisation systems ...


- are based on highly sophisticated and natural ingredients.
- are flavour-neutral.
- improve texture and malleability.
- reduce undesired cooking loss.
- promise high process safety, quality and cost-effectiveness in production.
- are easy-to-use.
- are perfect in combination and use with Lory®Tex products.
- offer a choice of clean label and modified Lory® Bind systems.
- offer a choice of vegetarian and vegan Lory® Bind systems.

### Fields of application of Lory® Bind binding, texturising and stabilisation systems

- Meat products
- Hybrid meat products
- Fish products
- Vegetarian and vegan alternatives
- Convenience products

Our selection of binding, texturing and stabilisation systems for the following applications:

Application		End product type			
Field	Application	Meat	Fish	Vegan	Vegetarian
<b>Convenience</b>	Schnitzel/Fillet	•	•	•	•
	Doner	•		•	•
	Nuggets/Sticks	•	•	•	•
	Shaped meat/Steaks	•	•	•	•
<b>Minced meat</b>	Hamburgers	•	•	•	•
	Meatballs	•	•	•	•
	Burger Patties	•	•	•	•
	Cevapcici	•	•	•	•
	Ravioli	•	•	•	•
	Pelmeni	•	•	•	•
<b>Sausage</b>	Cold cuts				•
	Boiling sausage			•	•
	Barbecue grill sausage			•	•
<b>Cold cuts</b>				•	



**More quality, performance and  
cost efficiency for your products.**

We have been a reliable partner to the food industry for more than 40 years. With our innovative solutions, we support you in optimising your products in terms of texture, quality and taste as well as in the development of new, trend-setting food concepts. With certified quality and safety. With in-depth industry expertise and plenty of knowledge in the industrial food production sector. Loryma. Take food further.



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