

CUSTOM  BLENDED
BACKWOODS[®]
FLAVOR ENHANCERS
For Wild Game & Domestic Meat

FREEbind

Designed to make a lean, juicy, gluten & allergen free fresh or cured sausage.

What is it?

FREEbind is a natural product derived from potato starch & carrot fibers.

Why should I use it?

FREEbind optimizes the retention of moisture in fresh and cured sausage, which makes it taste better and helps to prevent shrinkage of the sausage. It also acts as a binder, which gives sausage a smooth, moist consistency. For these reasons, it is highly recommended to be used when cooking with a leaner meat. It acts as a natural fat substitute without any allergens.

How do I use it?

Use 6oz. of FREEbind to 25lbs. of meat or 2 ½ teaspoons per pound of meat.

Directions for use:

Fresh and cured sausage, ground meat patties and meat balls: Mix seasoning and water with meat until tacky. Add FREEbind and mix well.

Ingredients: Food Starch – Modified (Potato Starch), Trehalose, and Carrot Fiber

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