

VIPLAST C-900 ACG EDIBLE COATING

THE SOLUTION TO PREVENTING THE WHITE VEIL IN BONELESS HAMS



The white veil phenomenon originates from tyrosine, one of the twenty amino acids that constitute proteins. This substance tends to precipitate on the surface of ham pieces or slices shortly after vacuum packing or even in hams left uncut for a few days.

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Coatings formulated from **aqueous emulsions** of E-472a (acetic esters of mono and diglycerides of fatty acids), combined with other food additives from Group I in compliance with regulation (EU) No 1129/2011.

They offer **precise control over the ham's curing process**, effectively **preventing the emergence of the undesirable white veil**.

APPLICATION

Application through dipping, spraying, or painting forms a harmless, natural-looking layer on the ham's surface. This protective layer remains external, leaving the taste and aroma of the ham unaffected.