## FLAKE



BC-660C, BC-660CT, BC-660CRT, BC-660CRT

Photo	Item	Dimension	Water Absorption	Fiber Character	Protein Content	Application
	BC-660C BC-880C BC-990C	Irregular	1:1.25-3.0	Coarse/Fine Filament	52%-70%	Meat Processing Industry     Vegetarian Processing Industry     Sauce Food Such as Sausage, Hamburger patty, Ham, Meat Ball, Stuffing(Dumpling, Pizza, Pie, Bun), seasoning sauce, canned tuna, canned beef, etc
	BC-660CT BC-880CT BC-990CT	Irregular	1:1.25-3.0	Coarse/Fine Filament	52%-70%	Meat Processing Industry     Vegetarian Processing Industry     Sauce Food Such as Sausage, Hamburger patty, Ham, Meat Ball, Stuffing(Dumpling, Pizza, Pie, Bun), seasoning sauce, canned tuna, canned beef, etc
	BC-660CPT BC-880CPT BC-990CPT	Irregular	1:1.25-3.0	Coarse/Fine Filament	52%-70%	· Canned Food Such as Canned Tuna, Stuffings, Sauce, etc.
	BC-660CRT BC-880CRT BC-990CRT	Irregular	1:1.25-3.0	Coarse/Fine Filament	52%-70%	· Canned Food Such as Canned Tuna, Stuffings, Sauce, etc.

## **APPLICATION**



Nuggets (Additive amount:10%-15%)



Sausage (Additive amount:10%)



Stuffing (Additive amount:10%-20%)



Canned Products
(Additive amount:15%-20%)

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<sup>\*</sup>The additive amount is after hydration