

Meat, Poultry & Seafood



Welcome to Tilley Distribution

At Tilley Distribution, we specialize in providing top-quality ingredients to meat, poultry and seafood manufacturers, including further processors. With decades of experience in the industry, our commitment to excellence ensures that every product meets the highest standards of quality and safety.

Our Promise

- **Quality:** We source our ingredients from trusted suppliers who share our dedication to quality. Each item is carefully inspected to guarantee it meets our rigorous standards.
- **Variety:** From essential additives and seasonings to specialized functional ingredients, we offer a diverse selection to cater to all your manufacturing needs.
- **Service:** Our knowledgeable team is here to assist you with personalized service, ensuring you find exactly what you're looking for.

Why Choose Us?

Choosing Tilley Distribution means choosing reliability, exceptional quality, and unparalleled customer service. Whether you're a large-scale manufacturer or a boutique producer, we are committed to providing you with the best ingredients to create outstanding products.



Meat, Poultry & Seafood

PRODUCTS	Specific Products	Cooked Beef	Cooked Poultry	Cooked Pork	Cooked (Other)	Films & Casings	Marinades	Meat Nettings	Raw, Injected	Raw Marinated	Restructured Meats	Salads	Seafood	Sliced Deli Meat
ACEROLA CHERRY POWDER		x	x	x	x		x	x	x	x				x
ANTIMICROBIALS	Inneo, Sodium Lactate, Potassium Diacetate	x	x	x	x		x		x	x	x	x	x	x
BINDERS	Carrageenan	x	x	x	x		x	x	x	x	x	x		x
	Sodium Alginate	x	x	x	x	x	x	x			x	x		x
	Methylcellulose	x	x	x	x	x		x			x	x		x
	Hydroxypropyl Methylcellulose	x	x	x	x	x		x			x	x		x
CELERY JUICE POWDER		x	x	x	x		x	x	x	x				x
ENZYMES	Protease, Papain, Bromelain, Transglutaminase, Amylase	x	x	x	x				x	x				x
MALTODEXTRIN	Maltrin line													x
NITRITES	Celery powder, Sodium Nitrite	x	x	x	x		x	x	x	x				x
OILS	Canola, Soybean	x	x	x	x		x	x	x	x		x		x
SALT	Purex, Dendritic	x	x	x	x		x	x	x	x		x		x
SHELFLIFE EXTENDERS	Sodium Propionate, Sod. Diacetate, Sod. Benzoate, Cultured Dextrose, Erythorbic acid, Potassium Sorbate	x	x	x	x		x	x	x	x				x
SWEETENERS	Fructose, Dextrose						x		x	x				x
VINEGAR	Buffered Vinegar						x		x	x				x

Antimicrobials

Inneo

- **Microbial Control:** Targets and eliminates *Listeria monocytogenes* using natural pediocin, enhancing food safety without affecting beneficial bacteria
- **Label-Friendly:** Processing aid that breaks down within 48 hours, leaving no trace and requiring no ingredient labeling

Sodium Lactate

- **Preservative:** Inhibits the growth of pathogens like Listeria and Salmonella, enhancing food safety
- **Moisture Retention:** Helps retain moisture in meat products, improving juiciness and texture

Potassium Diacetate

- **Antimicrobial Properties:** Inhibits the growth of spoilage microorganisms and pathogenic bacteria, extending shelf life
- **Flavor Enhancement:** Contributes a mildly sour taste, enhancing the overall flavor profile



Binders

Carrageenan

- **Water Retention:** Improves water retention in meat products, enhancing juiciness and yield
- **Texture Improvement:** Acts as a gelling agent, improving the texture and mouthfeel of processed meats

Sodium Alginate

- **Binder:** Enhances the binding of meat particles, improving texture and structural integrity
- **Water Retention:** Helps retain moisture, improving the juiciness and yield of meat products

Methylcellulose

- **Texture Improvement:** Provides a firm, meat-like texture through thermal gelation, which is unique to methylcellulose
- **Oil Reduction:** Reduces oil uptake in fried foods, improving healthiness and stability

Hydroxypropyl Methylcellulose (HPMC)

- **Moisture Retention:** Helps retain moisture during cooking, preventing meat from drying out
- **Texture Enhancement:** Improves the texture and juiciness of processed meats



Nitrites

Celery Powder

- **Natural Curing Agent:** Provides a natural source of nitrites, essential for curing and preserving meat
- **Antimicrobial Properties:** Inhibits the growth of harmful bacteria, enhancing safety and shelf life

Sodium Nitrite

- **Color and Flavor:** Essential for developing the characteristic pink color and savory flavor of cured meats
- **Microbial Control:** Inhibits the growth of *Clostridium botulinum*, ensuring the safety of cured meat products



Other

Acerola Cherry Powder

- **Color Retention:** Rich in ascorbic acid (vitamin C), helps to maintain the vibrant color of cured meats by delaying oxidation
- **Natural Preservation:** Enhances shelf life by preventing spoilage and microbial growth

Celery Juice Powder

- **Natural Curing Agent:** Provides a natural source of nitrites for curing, enhancing color and flavor
- **Antimicrobial Properties:** Inhibits the growth of harmful bacteria, improving safety and shelf life

Enzymes

- **Tenderization:** Facilitates digestion, breaks down proteins, making meat more tender and easier to chew
- **Changes Functionality:** Provides key functional properties such as solubility, digestibility, viscosity, water holding capacity, and texture

Maltodextrin

- **Texture Improvement:** Acts as a filler and thickener, improving texture and mouthfeel
- **Shelf-life Extension:** Helps extend shelf life by preventing spoilage and maintaining product stability

Salt

- **Flavor Enhancement:** Enhances the flavor of meat products, making them more appealing
- **Preservation:** Acts as a preservative by inhibiting microbial growth and preventing spoilage

Vinegar

- **Antimicrobial Properties:** Inhibits the growth of spoilage microorganisms and pathogenic bacteria
- **Flavor Enhancement:** Adds a tangy flavor, enhancing the overall taste of meat products



Oils

Canola Oil

- **Moisture Retention:** Helps retain moisture in meat products, improving juiciness and texture
- **Nutritional Enhancement:** Enhances the nutritional profile with healthy fats, offering health benefits to consumers.

Soybean Oil

- **Neutral Flavor:** Provides a neutral flavor, making it versatile for various applications
- **Oxidative Stability:** Offers high oxidative stability, extending the shelf life of meat products



Shelf-Life Extenders

Sodium Propionate

- **Mold Inhibition:** Inhibits yeast and mold, extending the shelf life of meat products
- **Preservation:** Enhances the overall preservation of meat products

Sodium Diacetate

- **Antimicrobial Properties:** Inhibits the growth of spoilage microorganisms and pathogenic bacteria
- **Flavor Enhancement:** Contributes a mildly sour taste, enhancing the overall flavor profile

Sodium Benzoate

- **Microbial Control:** Inhibits the growth of bacteria, yeast, and fungi, extending shelf life
- **Preservation:** Enhances the overall preservation of meat products

Cultured Dextrose

- **Natural Preservation:** Acts as a natural preservative, inhibiting the growth of spoilage microorganisms
- **Flavor Enhancement:** Enhances the flavor profile of meat products

Erythorbic Acid

- **Color Retention:** Helps maintain the color of cured meats by preventing oxidation
- **Antioxidant Properties:** Acts as an antioxidant, extending the shelf life of meat products

Potassium Sorbate

- **Mold Inhibition:** Inhibits yeast and mold, extending the shelf life of meat products
- **Preservation:** Enhances the overall preservation of meat products



Sweeteners

Fructose

- **Flavor Enhancement:** Adds sweetness, enhancing the overall flavor profile of meat products
- **Browning Agent:** Promotes browning during cooking, improving appearance

Dextrose

- **Flavor Enhancement:** Adds sweetness, enhancing the overall flavor profile of meat products
- **Browning Agent:** Promotes browning during cooking, improving appearance



Protect Your Brand and Bottom Line with Inneo

Tilley Distribution is proud to be a trusted distributor of Innodal's Inneo, a cutting-edge solution designed to help food processors combat *Listeria* and protect their brands. We're committed to supporting our customers with innovative tools that enhance food safety and reduce risk.

The relevance of developing a processing aid against a microbiological target such as *Listeria monocytogenes* is crucial. This microorganism has the highest mortality rate amongst foodborne bacteria in North America. Despite huge repercussions of recalls for the food industry, the number is still high. The cost of a recall for a company is estimated at 10M\$. This estimation does not consider that 55% of consumers will change brands, resulting in significant loss of revenues for the company. Inneo is a processing aid, not an ingredient listed on the label.

Aspect	Inneo (pediocin)
Log reduction (L. Mono)	0.5 – 3 Log reduction depending matrix
Application limitation (pH)	Functional between 3 – 8
Application limitation (water)	Withstands water hardness up to 400 ppm
Application limitation (temperature)	No limitation, can be frozen, withstands temperature up to 212°F for 60 mins
Time of effect	Initial impact right after the application. Continuous inhibition effect during shelf life



Why Inneo?

Between 2002-2023, *Listeria* has been the leading cause of food & beverage recalls in the U.S. accounting for 22% of all recalls.

Of these foods recalled, over 60% were processed in some form and almost 70% were chilled or frozen products.

Discover the power of Inneo—connect with Tilley today for samples and support:
sales@tilleydistribution.com

Our Tilley True™ Promise

Tilley True™ is our guarantee that business will be conducted with quality, integrity, and commitment every step of the way. It's a promise to our customers, our team members, and our industry peers. We constantly work to ensure our processes, services, and products meet the most exacting standards and expectations. Whether you are working with our team to source specialty ingredients or to solve complex supply chain challenges, you'll see our Tilley True™ commitment in everything we do.



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Meat, Poultry & Seafood Brochure**



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