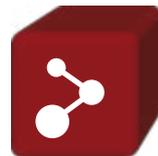


TEXTURE & YIELD IMPROVEMENT



• BEEF GP83B



QBind

Natural Ingredients. Smart Solutions.

sonac

QBIND BEEF GP83B AS A MULTIFUNCTIONAL INGREDIENT

The raw material for QBind Beef GP83B is derived from fat greaves, obtained during the fat melting process of beef tallow. Beef GP83B is a functional protein with a high level of protein and a significant content of fat. The origin and the processing of the raw material gives the product a natural brown colour and unique taste properties. Beef GP83B is a functional animal protein with a gel forming capacity of maximum 1:6. The high content of fat, unique compared to offer functional protein sources, gives the protein spreadable properties.

WHERE TO USE QBIND BEEF GP83B

Because of the specific taste and functional properties, Beef GP83B is preferably used in liver pastries, dry/fermented sausages, cooked sausages as well as in minced meat products and canned products. Beef GP83B can not be used for injection or tumbling purposes. Beef GP83B has emulsifying properties.

HOW TO USE QBIND BEEF GP83B

During the production, Beef GP83B can be added in the beginning together with the meat and/or in a blend with other ingredients or spices. Beef GP83B can be used without exceptions with other components in blends. Beef GP83B is heat stable and can be used for pasteurized and sterilized products. It forms a sliceable gel in cooled products. For products eaten warm, the collagen content provides a soft bite. Beef GP83B can easily be used in spreads.

FACTS AND FIGURES FOR QBIND BEEF GP83B

Protein	83%
Fat	11%
Hydroxyproline	7,1%
Waterbinding capacity	1:5
Available particle size	10 or 80 mesh
Maximum Recommended Dosage	1,0%



Gel QBind Beef GP83B 1:4 heated at 80 °C for one hour



Emulsion QBind Beef GP83B 1:3:3 heated at 80 °C for one hour

Legislation

Beef GP83B is a meat protein. It contains a high percentage of pure meat proteins as well as collagen proteins. Therefore it can be labelled as 'animal protein from beef', 'Collagen Protein from beef' or 'beef protein'. National legislation with regard to usage and labelling should always be verified.

YOUR QUEST FOR QUALITY RESOLVED

Our product portfolio is continuously expanding with a number of innovations. With products from several origins and different species, we offer a complete portfolio. Qualitative characteristics of our natural proteins fit seamless in the global trend of clean label products. They are rooted in a long history of usage of animal proteins for quality and yield improvement of processed meat products and provide multiple benefits for you.

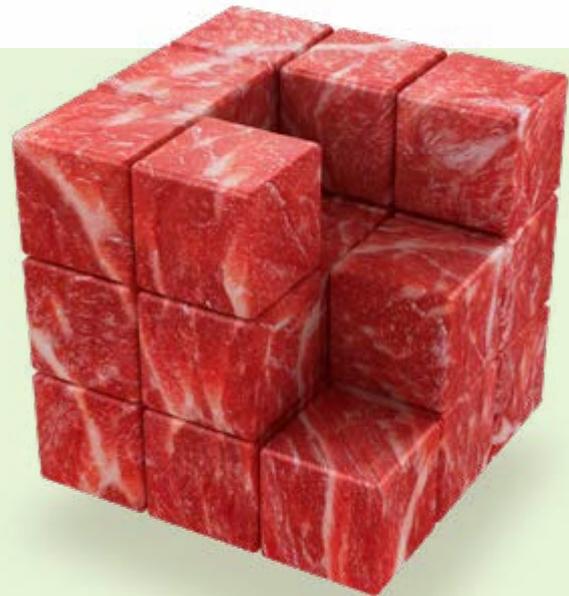
Let's solve your meat puzzle.

Sonac is a leading manufacturer of reliable ingredients of animal origin. With an active R&D program, reliable processes and sustainable end products Sonac continuously adjusts to market needs. A good geographical spread of locations and a broad portfolio of fats, proteins, minerals and specialties make Sonac a trusted partner for many international producers in food, pet food, feed and fertilizers, worldwide. Sonac is part of Darling Ingredients.

For more information about this specialty product please contact us:

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