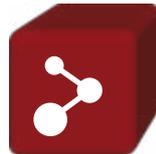


TEXTURE & YIELD IMPROVEMENT



• CHICKEN FPP C



QBind

Natural Ingredients. Smart Solutions.

sonac

QBIND CHICKEN FPP C AS A MULTIFUNCTIONAL INGREDIENT

QBind Chicken FPP C is a functional poultry protein that enables users to boost quality and productivity and lower cost. Chicken FPP C is a chicken protein with strong emulsifying properties, and a gel forming capacity of 1:8. It contains a high level of protein and a low content of fat. The protein is well dispersible and forms a strong gel after heating and cooling and has a nice chicken taste and flavor.

WHERE TO USE QBIND CHICKEN FPP C

- in emulsified cooked products like frankfurter, and meat balls
- for injection or tumbling purposes for (reformed) chicken breast, nuggets, fingers, schnitzel, and fresh poultry meat
- to improve the adherence of batter to chicken nuggets, schnitzel
- to improve the shape and stability of fresh formed products like meat balls and poultry burgers

Chicken FPP C will lead to improved productivity in production processes and will increase presentation, taste, cooking and slicing yield! Chicken FPP C is very well suited for all kind of emulsified products, because it disperses very well in brines, it is perfectly applicable in tumbled and injected products. Chicken FPP C is derived from food grade poultry materials is an authentic substitute to vegetable proteins. Chicken FPP C consists of a combination of meat protein and collagen protein. This gives it a nice combination of heat stable and heat reversible characteristics, it can be used for pasteurized and sterilized products. In cold cut products it forms a sliceable gel and improves texture and

bite. For products eaten warm, the Chicken FPP C collagen protein provides both a stronger meaty and juicy bite.

HOW TO USE QBIND CHICKEN FPP C

During the production of emulsified products, Chicken FPP C can be added in the beginning together with the meat and/or in a blend with other ingredients or spices. Chicken FPP C can be used without exceptions with other components in blends and is very well suited to disperse in brines.

FACTS AND FIGURES FOR QBIND CHICKEN FPP C

Protein (N x 6,25)	80% +/- 3%
Fat	13% +/- 3%
Waterbinding capacity	1:8
Emulsifying capacity	1:5:5
Available particle size	30 mesh and 80 mesh
Maximum recommend dosage	3,0%
Color, taste and flavor	neutral, poultry

Legislation

Chicken FPP C contains both a percentage of meat proteins and a percentage of collagen proteins. Therefore it can be labeled as 'collagen protein from poultry', or as 'poultry protein'. In either case, national legislation should always be verified.

YOUR QUEST FOR QUALITY RESOLVED

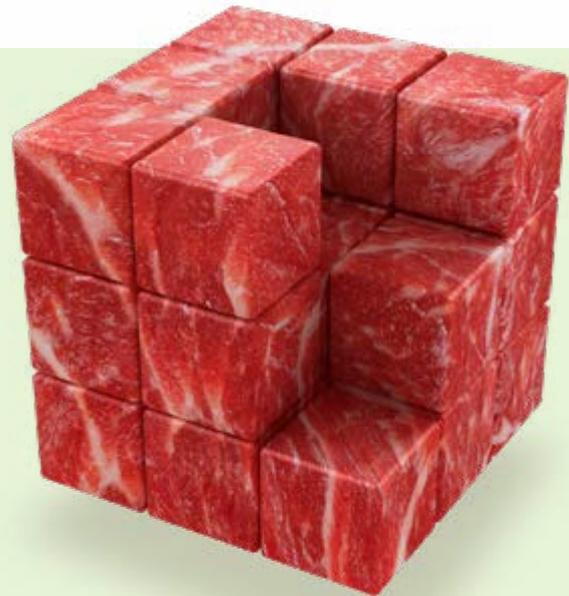
Our product portfolio is continuously expanding with a number of innovations. With products from several origins and different species, we offer a complete portfolio. Qualitative characteristics of our natural proteins fit seamless in the global trend of clean label products. They are rooted in a long 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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