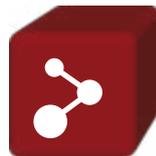


TEXTURE & YIELD IMPROVEMENT



• PORK BP85P



QBind

Natural Ingredients. Smart Solutions.

sonac

DARLING
INGREDIENTS

QBIND PORK BP85P AS A MULTIFUNCTIONAL INGREDIENT

QBind Pork BP85P is derived from fresh porcine bones. Pork BP85P is a functional protein with a high level of protein and a low content of fat. Pork BP85P offers a water binding capacity of maximum 1:15. The 100 mesh particle size, unique in it's sort, gives the protein also cold set binding properties and increases viscosity in water based solutions. Pork BP85P provides the opportunity to improve the (cost) efficiency of functional blends and protein production processes. Pork BP85P is available in powder or liquid form.

WHERE TO USE QBIND PORK BP85P

Because of the functional properties, Pork BP85P can be used in all type of emulsified products like liver pastries, (dry) sausages as well as in minced meat products and canned products. Due to the small particle size Pork BP85P can also be used for injection or tumbling purposes.

HOW TO USE QBIND PORK BP85P

During the production of emulsified sausages, Pork BP85P can be added in the beginning together with the meat and/or in a blend with other ingredients or spices. Pork BP85P can be used without exceptions with other components in blends. Pork BP85P is very well suited to dissolve in water solutions due to the 100 mesh particle size. Depending on the concentration used the viscosity of the solution will increase. Pork BP85P is heat reversible and can be used for pasteurized and sterilized products. It forms a sliceable gel and improves texture in cooled products. For products eaten warm, the collagen protein provides a soft bite.

FACTS AND FIGURES FOR QBIND PORK BP85P

Protein	85%
Fat	< 3%
Waterbinding capacity	1:15
Available particle size	5 or 100 mesh
Maximum Recommend Dosage	1,0%
Forms of delivery	Liquid or powder



Gel QBind Pork BP85P 1:12 heated at 80 °C for one hour



Emulsion QBind Pork BP85P 1:4:4 with Sunflower oil heated at 80 °C for one hour

Legislation

Pork BP85P contains a high percentage of collagen proteins. Therefore it can be labelled as (pork) collagen or (pork) gelatin. National legislation with regard to usage and labelling should always be verified.

YOUR QUEST FOR QUALITY RESOLVED

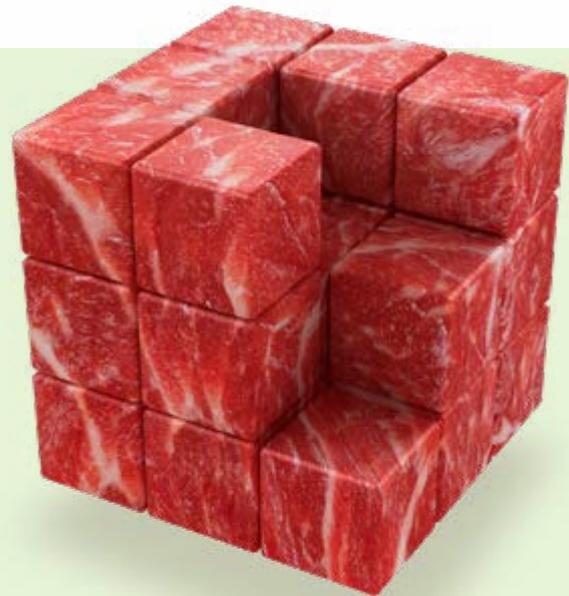
Our product portfolio is continuously expanding with a number of innovations. With products from several origins and different species, we offer a complete portfolio. Qualitative characteristics of our natural proteins fit seamless in the global trend of clean label products. They are rooted in a long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

PO Box 9 NL 5690 AA Son +31 (0)499 364 820 info@sonac.biz



sonac.biz

sonac

DARLING
INGREDIENTS