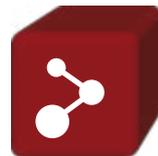


TEXTURE & YIELD IMPROVEMENT



• BEEF GEL5B



QBind

Natural Ingredients. Smart Solutions.

sonac

DARLING
INGREDIENTS

QBIND BEEF GEL5B AS A MULTIFUNCTIONAL INGREDIENT

QBind Beef Gel5B is derived from beef origin protein, as such derived from animals which have been declared fit for human consumption by ante- and post mortem inspection. Beef Gel5B is a functional protein with a high level of protein and a very low content of fat. Beef Gel5B offers a water binding capacity of maximum 1:20. The 80 mesh particle size, unique in it's sort, gives the protein also cold set binding properties and increases viscosity in water based solutions. Beef Gel5B is halal certified.

WHERE TO USE QBIND BEEF GEL5B

Because of the neutral taste and functional properties, Beef Gel5B can be used in all type of emulsified products like liver pastries (dry) sausages as well as in minced meat products and cooked products. Due to the small particle size Beef Gel5B can also be used for injection or tumbling purposes. Beef Gel5B has emulsifying properties.

HOW TO USE QBIND BEEF GEL5B

During the production of emulsified sausages, Beef Gel5B can be added in the beginning together with the meat and/or in a blend with other ingredients or spices. Beef Gel5B can be used without exceptions with other components in blends. Beef Gel5B is very well suited to dissolve in water solutions due to the 80 mesh particle size. Beef Gel5B is heat reversible and can be used for pasteurized and sterilized products. It forms a sliceable gel in cooled products. For products eaten warm, the collagen protein provides a soft bite. Beef Gel5B can easily be used in spreads.

FACTS AND FIGURES FOR QBIND BEEF GEL5B

Protein	> 90%
Fat	< 0,5%
Waterbinding capacity	1:20
Available particle size	5 or 80 mesh
Maximum Recommend Dosage	3,0%



Gel QBind Beef Gel5B 1:12 heated at 80 °C for one hour



Emulsion QBind Beef Gel5B 1:4:4 with Sunflower oil heated at 80 °C for one hour

Legislation

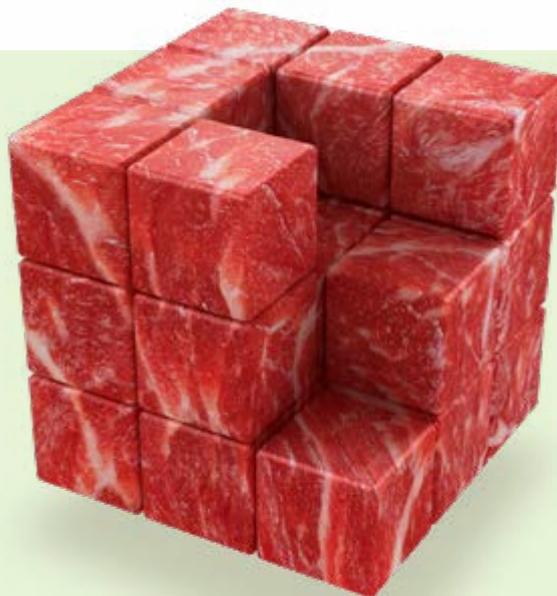
Beef Gel5B contains a high percentage of collagen proteins. Therefore it can be labelled as Collagen Protein from beef or (beef) Gelatin. National legislation with regard to usage and labelling should always be verified.

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

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