

IMPROVE TEXTURE AND PALATABILITY



TECHNO-FUNCTIONAL
**FUNCTIONAL
POULTRY PROTEIN**



Natural Ingredients. Smart Solutions.

sonac

KEY BENEFITS OF FUNCTIONAL POULTRY PROTEIN

Our Functional Poultry Protein (FPP) can be used in various formulations of extrudates, cold-pressed pet foods, chunks and snacks. It improves the textural characteristics and naturally enhances the poultry flavor. What's more, it is a food-grade and halal-certified ingredient.

A TECHNO-FUNCTIONAL INGREDIENT

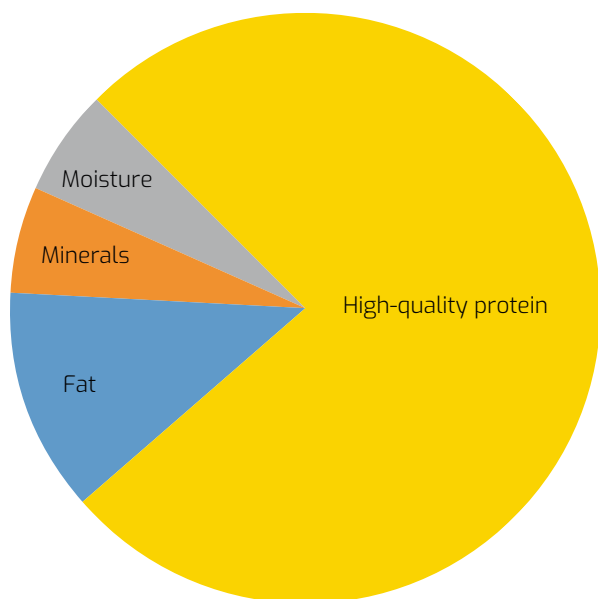
Pet owners want the very best for the animals they love, so high and consistent quality of pet food is a must. This is why all our techno-functional ingredients help to achieve the desired and stable textural properties in dry and wet pet foods, as well as in snacks and treats.

Functional Poultry Protein is a pure poultry ingredient with thermo-reversible cold-gelling and emulsifying characteristics. It can facilitate chunk formation in applications involving mild heat treatment. It also improves the expansion of protein-rich extrudates, with no detrimental effect on product durability. Furthermore, FPP helps to correct macronutrient composition, and naturally enhances poultry taste and aroma. It is also a clean label ingredient.

MAIN CHARACTERISTICS

Functional Poultry Protein is derived from high-fat meat trimmings from fresh poultry. It consists of a combination of meat protein and collagen protein. On average, this ingredient contains 80% (+/- 3%) of high-quality protein, 13% (+/- 3%) of fat, 6% of minerals and 6% of moisture (Figure 1).

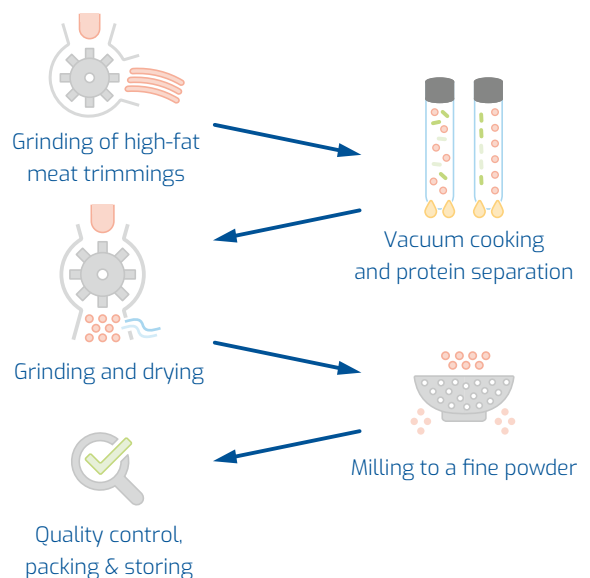
Figure 1. Nutritional components of Functional Poultry Protein



COOKED UNDER REDUCED PRESSURE TO PRESERVE FUNCTIONALITIES

Our Functional Poultry Protein is made out of high-fat meat trimmings from fresh poultry that are delivered from properly certified slaughterhouses. After arrival, each batch is classified, and the selected material is then ground and cooked under reduced pressure. Cooking under reduced pressure helps to preserve the functionality and taste of the finished ingredient. After this stage, the protein and fat fractions are separated and the protein-rich particles are further reduced in size and prepared for drying. After being carefully dried, the particle size is adjusted to meet the customer's request (30 mesh or 80 mesh). At the end of the production process, each batch is subject to a final quality-control check. Only then can the product be packed and prepared for delivery.

Figure 2. Production process of Functional Poultry Protein





FUNCTIONAL POULTRY PROTEIN BOOSTS QUALITY

Thanks to its strong binding, emulsifying and gel-forming properties, FPP is very suitable for boosting the quality of all kinds of pet food formulations. It is characterized by a gel-forming capacity of 1:8 (FPP : Water) and an emulsifying capacity of 1:5:5 (FPP : Water : Fat). Further advantages of FPP, which is a combination of meat protein and collagen protein, is that it disperses well in water and forms a strong gel after heating and cooling.



SUPPORTS EXPANSION AND HARDNESS OF DRY PET FOOD

Due to its binding characteristics, Functional Poultry Protein can be used in the production of low-starch and high-protein kibbles, while also optimizing the macronutrient composition. Replacement of starch with FPP has a positive effect on the textural and nutritional properties of extruded kibbles, as well as improving their palatability. What's more, the collagen proteins in FPP provide cold-set and reversible binding properties. Functional Poultry Protein stabilizes and reinforces the porous structure of kibbles with no detrimental effect on durability. It can be used to optimize the hardness and expansion properties of extrudates and kibbles.

When used in the production of cold-pressed pet food, FPP aids binding and improves the pellet durability index.

ACHIEVE THE DESIRED TEXTURE IN WET AND SEMI-MOIST APPLICATIONS

The efficiency of Functional Poultry Protein in wet pet food depends on the formulation and matrix, i.e. pâté or chunks. The binding and gelling capability of FPP is especially important during the chunk formation process.

Adding FPP increases the viscosity of the dough and influences the textural properties of the final snack or treat. Functional Poultry Protein helps manufacturers to manipulate the textural properties in order to achieve the desired hardness, chewiness and durability. The result is a fully digestible, healthy and sustainable protein that pets are keen to eat.





APPLICATIONS

Functional Poultry Protein is recommended for all kinds of premium formulations. It helps to improve the binding qualities and durability of dry pet food. It also elevates the nutritional value, reduces the ash content and enhances the poultry flavor of the final product. It is therefore a desirable pet food ingredient for dogs and cats at all stages of life. What's more, FPP is a 100% poultry, food-grade functional ingredient.

BENEFITS OF FUNCTIONAL POULTRY PROTEIN

- Promotes binding and emulsifying
- Improves the texture of dry pet food
- Enhances poultry aroma and taste
- Is rich in protein and low in ash
- Contains 100% pure protein
- Is a halal-certified, food-grade and clean label ingredient

BRINGING TOGETHER PRODUCTS, PEOPLE AND PETS

Operating on a unique residuals-to-resources concept, Sonac develops bio-functional, techno-functional and nutritional ingredients that benefit the pet food industry, pet owners and pets. We operate at the intersection of these three different stakeholders' worlds.

We are a leading producer of reliable, sustainable ingredients worldwide, with representation on 4 continents and activities in 60 different locations. As a dependable one-stop shop for smart, volume-driven, ingredient solutions, our constant aim is to help manufacturers improve recipes and reach the highest levels of quality and environmental performance.

Sonac is part of Darling Ingredients.



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