

NUTRITIONAL ENHANCEMENT



• PORK BB90
BONE BROTH



QBoost

Natural Ingredients. Smart Solutions.

sonac

DARLING
INGREDIENTS

QBOOST PORK BB90

This product is a high-protein, concentrated pork broth derived from food-grade pork bones. No MSG, salt or carriers are added, making it 100% natural. This broth is used in the food industry as a taste enhancer, thickener and stabilizer when manufacturing savory products such as soups, sauces, meat and snacks.

KEY BENEFITS

As Pork BB90 does not contain any additives or preservatives, it offers food manufacturers a natural option for stocks and broths. Furthermore, it provides viscosity, stability and body to savory products, thereby giving them an appealing mouthfeel.

Bone broth is often described as a healthy superfood. Pork BB90 therefore fits well within the trend for increased awareness and consumption of healthy, natural and E-number-free foods. At the same time, it is part of the trend towards consuming tasty and nutritious food in the form of high-protein, low-carb/fat diets. It also enhances sustainability, as the use of bones for broth means that all parts of the animal are used. Thanks to its collagen content, it may provide similar health benefits for the joints, skin, hair and nails as those that are attributed to collagen.

Pork BB90 has a pleasant taste and texture, and offers consistent quality. It can be used as the basis for many kitchen recipes, and offers great convenience compared to the time and effort required for cooking bones.

MAIN CHARACTERISTICS

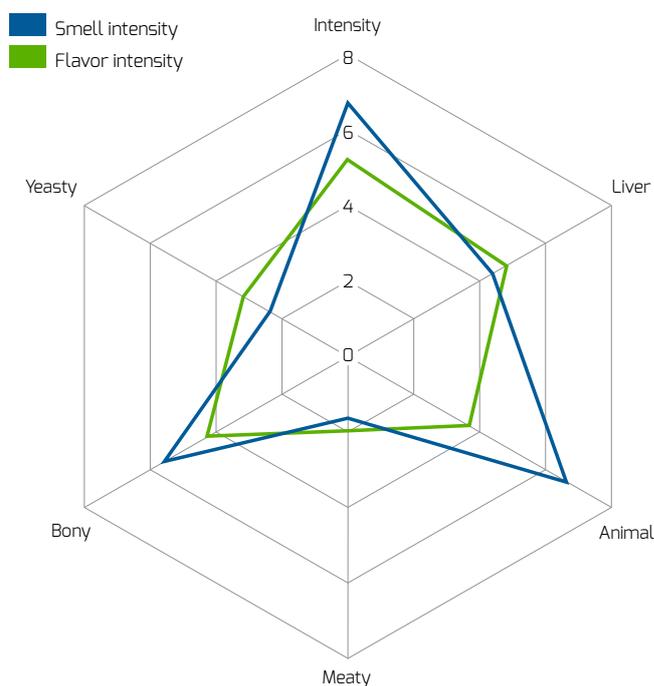
QBoost Pork BB90 has a meaty, savory flavor. 90 % of it consists of animal protein, and it contains a low level of fat and sodium. No MSG, salt, or carriers are added to this 100 % natural product (all components present are derived from the pork bones). Pork BB90 is fully soluble and has a transparent color in solutions or gels. It is free from additives (E-numbers), GMO and allergens, and therefore makes a perfect ingredient for clean-label food products.

In addition to its taste, Pork BB90 brings increased viscosity to liquids in cold conditions, and a satisfying sense of fullness to soups and sauces in hot conditions. It also reduces the water activity in moist products. Because of this characteristic, it has a stabilizing effect in savory products.



Taste profile

Sensory profile according to expert sensory panel (n=10).
Sonac Natural Dehydrated Pork Bone Broth BB90P





APPLICATIONS

Thanks to its taste, viscosity and stability, QBoost Pork BB90 has advantages for producers, consumers and food service professionals. It adds value to a variety of savory food products, including:

- Soups (dried, concentrated)
- Soups (ready-to-heat and ready-to-eat)
- Sauces (demi-glace and ready-to-use)
- Gravies and marinades
- Broths/bouillons/stocks (shelf-stable)
- Stock cubes
- Dry blends
- Broth drinks
- Ready meals
- Processed meat products (ham, sausages, spreads)
- Protein-boost shakes
- Protein-rich snacks



FACTS & FIGURES

Protein (N*6.25)	90%
Fat	2% (of which saturated 0.8%)
Sodium	0.67%
Viscosity (12.5%)	3.5-10 mPa.s
Appearance	Liquid
	Powder (5, 7, 18 or 100 mesh)
Dosage	5-20%

Favorable labeling: Pork broth
 QBoost Pork BB90 that is added to a food product in dehydrated or rehydrated form can be labeled as (pork) broth, (pork) bone broth, (pork) bouillon or (pork) stock.*

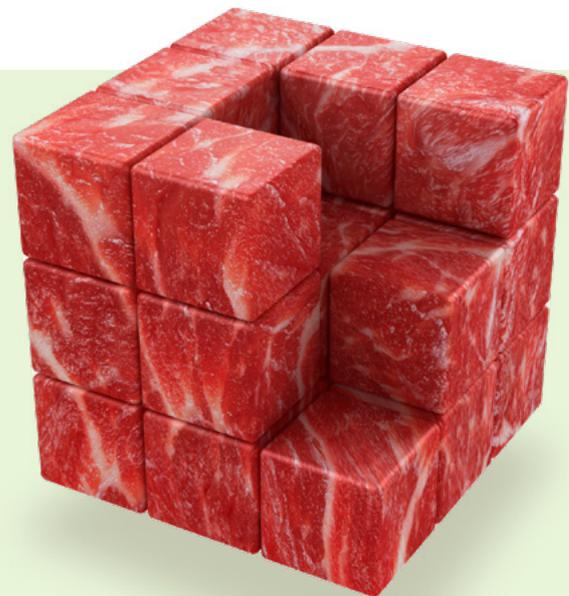
* Local legislation should always be verified
 Produced in accordance with EU regulation EC 853/2004

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, we are continuously expanding our innovative portfolio to suit market needs. Our good geographical spread of locations and broad assortment of fats, proteins, minerals and specialty products from different species make us a trusted international partner for producers of food, pet food, feed and fertilizers.

Our high-quality functional products fit seamlessly within the strong global trend for clean-label solutions. They provide multiple benefits that solve all sorts of meat puzzles, worldwide.

Sonac is part of Darling Ingredients.



For more information about this product, please contact us:

enquiries@sonac.biz +31 (0)499 364 820
 SONAC, PO Box 9, 5690 AA Son, the Netherlands

sonac.biz



sonac

DARLING
 INGREDIENTS