

# IMPROVE YOUR CHICKEN BREAST WITH QBIND CHICKEN FPP C



**Q**Bind

## ADDING QBIND CHICKEN FPP C ENHANCES SENSORY EXPERIENCE

Our blind test showed a clear result: QBind Chicken FPP C, our functional poultry protein, enables you to boost the sensory experience and overall eating quality of your chicken breast.

Natural Ingredients. Smart Solutions.

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INGREDIENTS

# Introduction

Functional Poultry Protein Chicken (QBind Chicken FPP C) has a nice chicken flavor and is applicable in chicken products to enhance the product. Two types of injected chicken breast fillets - one reference and the other containing 0.35% QBind Chicken FPP C have been made to compare the taste influence as well as the functionality of Chicken FPP C in injected chicken breast fillets.

## Study set-up

During Fi Europe 2019, visitors tried a piece of chicken breast with and without QBind Chicken FPP C. This study examined if there was a noticeable difference in sensory experience: color, smell, taste, body and overall savory experience between the products.

Chicken breast fillets were injected for 12%, cooked and served cold in thick slices. We asked participants to compare and mark their preferences using the following indicators:

- Smell
- Taste
- Texture
- Overall eating quality



### QBind Chicken FPP C – a multifunctional ingredient

Our functional poultry protein enables users to boost quality and productivity, and to lower their costs. 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 fat content. The protein disperses well, forms a strong gel after cooling, and has a pleasant chicken taste.

\* Blue: Reference · Green: QBind Chicken FPP C 0,35%

## Chicken breast recipes

Ingredients	Reference [%]	QBind Chicken FPP C 0.35 [%]
Chicken breast	100.00	100.00
Salt	1.00	1.00
Phosphate (Potassium pyrophosphate)	0.20	0.20
Anti-oxidant (Sodium ascorbate)	0.05	0.05
Preservative (Sodium acetate)	0.15	0.15
QBind Chicken FPP C	-	0.35
Water	11.30	10.90
<b>Total</b>	<b>112.00</b>	<b>112.00</b>

## Production

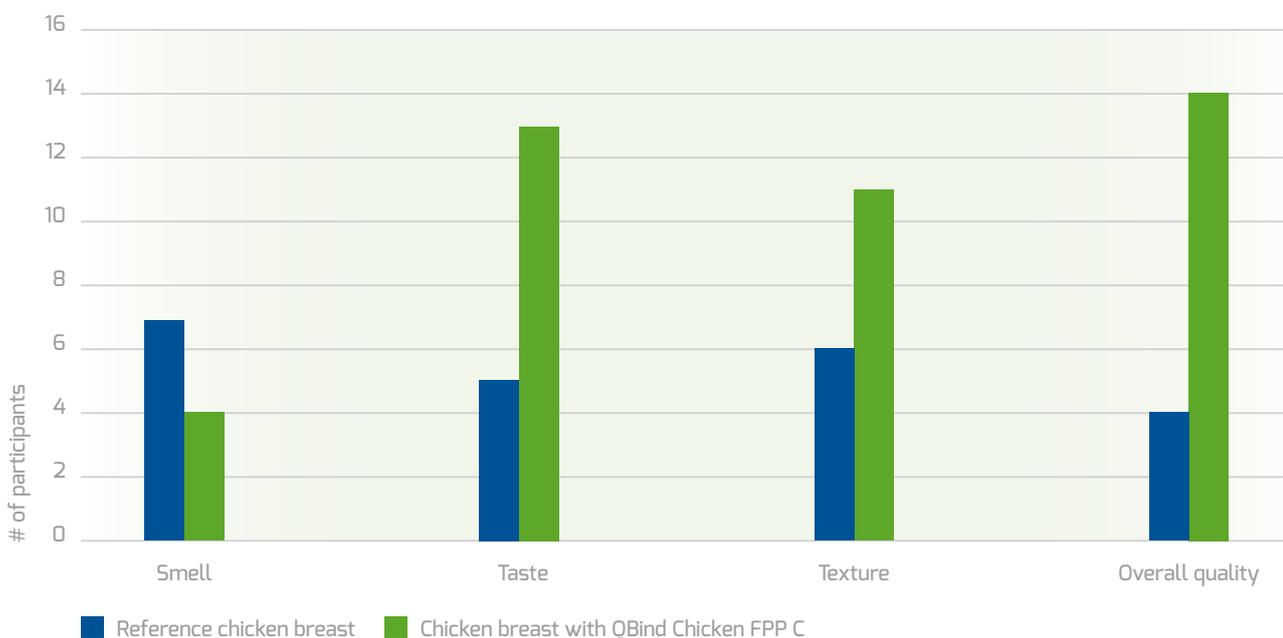
For preparing the brine, all ingredients (as a total mix) were slowly added to 90% of the total water amount of the recipe. When all ingredients were dissolved, ice (10% of the total water amount) was added to lower the temperature of the brine.

Chicken breast fillets were injected with 3 mm needles and 1.4 bar. After injection the chicken breast fillets were tumbled for 20 minutes with 20 RPM. After tumbling the chicken breast fillets were packed in plastic vacuum bags, and vacuumed for 99%. Finally all bags were cooked in a water bath of 80°C for one hour, till a core temperature of 74°C was obtained.

## Result overview

### Number of people who preferred different aspects of each product

Number of participants: 18



## Conclusion

The results showed that most participants - international food professionals visiting Fi Europe 2019 - preferred the chicken breast containing QBind Chicken FPPC. Although a few more people preferred the smell of the reference product.

More importantly, there was a significant preference for the 'Taste', 'Texture' and 'Overall eating quality' of the product containing QBind Chicken FPP C compared to the reference product.

## Research execution

Date: December 2019

Location: Fi Europe 2019, France

Sonac contact: Arjan van Waes / Lindsay van Noordenburg



### QBind Chicken FFP C

Our functional poultry protein enables you to boost quality and productivity at a lower cost. It is a chicken protein with strong emulsifying properties and a gel-forming capacity of 1:8. The protein disperses well, forms a strong gel after cooling, and has a pleasant chicken taste. QBind Chicken FFP C is very well suited to a wide range of chicken products.

**More information or a free sample is available on request**  
via [arjanvanwaes@sonac.biz](mailto:arjanvanwaes@sonac.biz)

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 our products please contact us:**

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

[sonac.biz](http://sonac.biz)

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