

# Granules

Granules – easy to handle and easy to use right away

It is easy for you to make granules from the highly functional ScanGel product. The granules can be used right away and contain the functionality of pork proteins. With granules you obtain better water binding in your products, improved sliceability and a natural meaty texture.

## Scanflavour provides you with the optimal solution

The meat industry has been using granules for many years with great success. However, those granules have one disadvantage: You have to produce them the day before using them in the final product because they are made hot. When granules are made hot, the proteins will denaturise, and thus will not improve the final product. Scanflavour has the solution. In our pilot plant, our researchers have succeeded in transforming our highly functional collagen products into instant granules that can be applied directly in emulsified meat recipes as a meat replacer.

## Easy handling – gentle treatment – high functionality

The main reason for using pork proteins is that it is a natural ingredient made from the pork skin without any chemical treatments. All you have to do is mix the protein, water and ice flakes according to the directions. This method of producing granules results in plenty of remaining functionality that will provide you with even greater water binding ability, hardness and elasticity in the final product.

## Replacement or substitution of meat

The final granules can be used as a meat replacement or substitution in your recipes. How much you can add or replace will always depend on your own recipe, but normally granules can replace up to 20 % of the meat. In some cases, granules can even replace up to 40 % of the meat.

## Just add some colour

You also have the option of colouring the granules. At Scanflavour, we have had great success with colouring the granules with carmine and caramel, but it is also possible to colour the granules with meat products like machine deboned meat, pork or beef.

## Granules made with different products – with or without meat

- With ScanGel A-95 (1:1:5:2)
- With ScanGel A-91 (1.2:1:5:2)
- With ScanGel SF-95 (1:1:4.5:2)
- With ScanGel C-95 (1:1:8:2)
- With colour (carmine, caramel)
- With hearts, beef, MDM, diaphragm

## Where to use

- Bologna, parizer, doktorskaya, mortadella
- Salami, pepperoni, semismoked sausages
- Reformed ham, pizza ham
- Smoked sausages

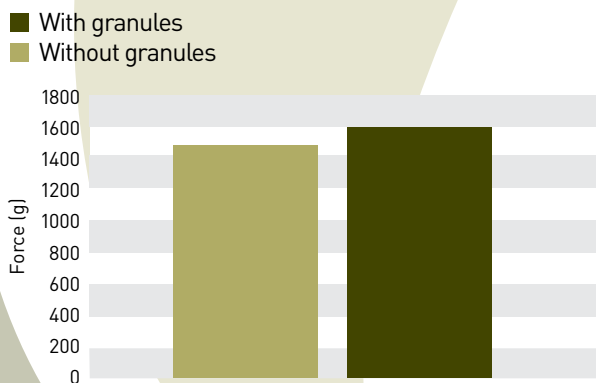
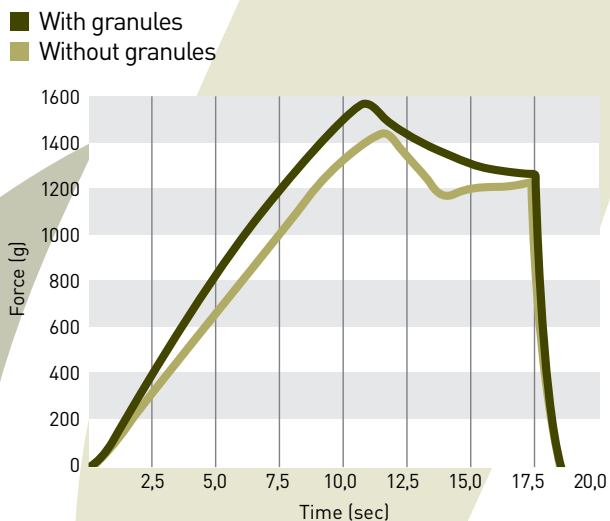


The pictures show the granules newly made ...

... and before being added to the final product.

## Results

The following texture measurement are for cold cuts with and without granules.



The graph shows the curves from two bolognas. One without granules and one with 20 % meat replaced by granules.

## Your benefits from Scanflavour granules

- Water retention
- Improved sliceability
- Syneresis control
- Meaty texture
- Replaces all other protein-based emulsifiers
- Reduced cooking loss
- Improved juice retention
- Can be used as standardized meat
- Meat replacement
- No E-numbers
- No allergens
- Clean label

### Contact

For further information, technical back up or recipes, please contact Scanflavour:



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