

# Anote GF

## Flavour for emulsified and ground products

### What is Anote GF?

The Anote GF product line comprises a range of products that can be declared as natural pork flavour, pork extract and pork bouillon according to EU Directive 853/2004/EF and 1334/2008/EC.

### Excellent choice for meat

The whole product range has a natural flavour profile due to a pure and gentle extraction of proteins which gives the flavour profile.

The Anote GF products have a very small particle size, is very easy to use in all emulsified and ground products. All products in the Anote GF range has great emulsifying and water binding properties suitable for various applications. At the same time, we can offer Anote GF products with a nice suitable roasted pork flavour especially useful for frankfurter and grill sausages.

Anote GF products can be combined with other flavours as well as functional ingredients.

### How and when to use

The Anote GF series have been produced without destroying the natural behaviour of the amino acid chain. This also means that Anote GF gives a good natural pork flavour to the end-product, but since it is not hydrolysed, Anote GF still provides functionality to the finished product.

For emulsified and ground products, please add Anote GF to the products after phosphate and salt and before blends and mixing procedure.

### Meaty flavour and behaviour

Anote GF compliments the natural meaty flavour profile and in the finished products, it gives a good natural meaty structure, which is strong and elastic. Also Anote GF products are heat tolerant, which makes this range of products very suitable for frankfurters and grill sausages. Anote GF is extracted from pig skin using thermal and mechanical processes, ensuring a microbiologically stable product with a gentle to roasted note of pork meat

### Appearance

Particle size: Various particle sizes (ask for data sheet)  
Flavour: A gentle to roasted note of pork meat  
Colour: Light cream (natural protein)

### Scanflavour

#### – your professional technical support

Scanflavour provides you with a natural pork flavour with extraordinary, high functionality. In the development of new meat products or when adjusting existing recipes, you might need some technical assistance. Optimizing the applied dosage of Anote GF to upgrade your meat products will always be subject to individual preferences, but please feel free to contact our Sales and Technical Managers for free, professional advice.

#### Scanflavour provides this service with pleasure!