

Anote I

Flavour for injected and emulsified products

What is Anote I?

The Anote I 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 fresh 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 products have a very small particle size, is very easy to disperse in water and will not lump as long as the temperature in the brine is below 10°C. Furthermore it has excellent benefits for emulsified applications consumed cold.

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

How and when to use

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

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

Meaty flavour and behaviour

Anote I compliments the natural meaty flavour profile and in the finished product it gives a good natural meaty structure, which is strong and elastic.

Anote I is extracted from pig skin using thermal and mechanical processes, ensuring a microbiologically stable product with a gentle note of pork meat.

Appearance

Particle size: Various particle sizes (ask for data sheet)
Flavour: A gentle 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 I 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!