



# ScanCure CI

## Fresh injected products

### What is ScanCure CI?

The ScanCure CI series is a new line of products from Scanflavour with more cold functionality than ever. ScanCure CI comprises a range of highly functional, native, high mole weight collagens derived from the insoluble fraction of defatted pork skin. ScanCure CI is a natural choice for fresh meat applications in general.

### Excellent choice for fresh meat

The ScanCure CI has an extremely high water binding capacity, making ScanCure CI an excellent choice for increasing the cold setting properties in the final fresh products. It is very beneficial for injected products with higher viscosity in the brine and for products that require cold-water binding.

ScanCure CI has a very small particle size, are very easy to disperse in water and will not lump as long as the temperature in the brine is below 5°C.

All ScanCure CI products can be combined with other functional food ingredients.

### Optimizing cost in use

Due to the clear textural synergy and the complementary effect of colloidal collagen on globular proteins or hydrocolloids, compositor blending with ScanCure CI can be very advantageous for cost in use optimization.

### Viscous elastic behavior

ScanCure CI reacts spontaneously with water making what we call water management from 5°C and will form a gel from 20°C, still demonstrating thermo reversible, viscous elastic behavior, and then starts reacting in the meat products.

### Appearance

Particle size: Various particle sizes (ask for data sheet)  
Flavour: Neutral to meaty  
Colour: White to Light cream (natural protein)

### Why use ScanCure CI products?

#### Water and fat binding

The ScanCure CI series has excellent cold setting properties as a result of a newly improved production method. When added to water, it will produce more viscosity than usual and can be used with great advantage for granules (see concept). In tests in water gel systems, it has performed significantly better than any similar product currently available and at the same time ScanCure CI bind its own weight more than 20 times in water or fat/oil.



## Neutral flavour and colour

The gently treated ScanCure CI products have a neutral taste and colour. Combined with a very low application dosage, no negative effect on flavour and colour in the finished meat products is ensured.

## Higher yield

ScanCure CI can reduce cooking loss by as much as 10% or more, depending on the meat quality, extension level and processing parameters.

## Texture building

ScanCure CI is a gently processed, long molecular chain length, native collagen product, which, when gelled, will provide a meaty texture on its own. When integrated in the final product, it will react with and support the original meat texture. Dosed and distributed properly in the meat, it will improve juiciness, texture, sliceability and elasticity.

## Syneresis control

ScanCure CI products can effectively reduce syneresis in sliced and vacuum/MA packed products, thus making the final product look more appetizing and reducing the risk of microbial spoilage.

## Freeze and thaw stability

ScanCure CI products will provide you with much higher freeze and thaw yields for semi-cooked and cooked finished products that have been stored under freezing conditions.

## How to use ScanCure CI products

ScanCure CI can be used in almost any kind of meat product, irrespective of meat type and quality, extensions, processing parameters and complementary functional ingredients. Use it – and experience great results.

## Scanflavour

### – your professional technical support

Scanflavour provides you with an extraordinary, highly functional food ingredient. In the development of new meat products or when adjusting existing recipes, you might need some technical assistance.

Optimizing the applied dosage of ScanCure CI 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!**



Hobrovej 1 - 9632 Møldrup - Denmark  
Phone: +45 8669 2033 - Fax: +45 8669 1273

e-mail: [scanflavour@scanflavour.dk](mailto:scanflavour@scanflavour.dk) - [www.scanflavour.dk](http://www.scanflavour.dk)