

ScanGel C

For reconstituted and emulsified products

What is ScanGel C?

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

Excellent for more cold setting properties

The whole product range has an extremely high water and fat binding capacity, making ScanGel C an excellent choice for increasing the cold setting properties in final products. It is also excellent in fresh meat preparations and cured, cooked products with high extension levels.

Also in granules and emulsions

ScanGel C pork proteins can furthermore be used with great benefit in the solitary preparation of granules, fat/oil and skin emulsions, encapsulated spice particles and viscous flavour infusions.

All ScanGel C 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 ScanGel C can be very advantageous for cost in use optimization.

Viscous elasticity for better meat products

ScanGel C reacts spontaneously with water at temperatures above 25°C, demonstrating thermo reversible, viscous elastic behaviour. This viscous elasticity is often of great advantages in meat products.

Neutral flavour

ScanGel C is produced using thermal and mechanical processes, ensuring a microbiologically stable product with a neutral flavour.

Appearance

Particle size: Various particle sizes (ask for data sheet)

Flavour: Neutral to meaty

Colour: Light cream (natural protein)



Why use ScanGel C products?

Cold setting properties

The ScanGel C 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.

Water and fat binding

ScanGel C products bind more than 20 times their own weight in water or fat/oil. ScanGel C has an excellent emulsification capacity.

Neutral taste and colour

The gently treated ScanGel C 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

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

Texture building

ScanGel C is a gently processed, long and semi-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

ScanGel C 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

ScanGel C 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 ScanGel C products

ScanGel C 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 ScanGel C 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 · www.scanflavour.dk