



ScanGel SF

Emulsified and ground products to be served hot

What is ScanGel SF?

The ScanGel SF series comprises a range of semifunctional, native, high mole weight collagens derived from the insoluble fraction of defatted pork skin and inside tissue, making them a natural choice for meat applications in general. ScanGel SF products not only emulsify; they also give products to be served hot a good firm texture.

Perfect for products to be served hot

The whole product range has both an extremely high water and fat binding capacity and a low water and fat binding capacity. As a result, ScanGel SF is an excellent choice for products that need to be emulsified and that are served hot, like frankfurters, breakfast sausages, sausages and cold cuts.

Furthermore, ScanGel SF pork proteins can be used with great benefit in the solitary preparation of fat/oil and skin emulsions, encapsulated spice particles and viscous flavour infusions. Most importantly, it provides a natural meaty texture in hot conditions.

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

A wide range of functionalities

The ScanGel SF series has a wide range of functionalities, including heat-tolerant proteins that provide excellent emulsification characteristics and a good firm bite in hot conditions.

Neutral flavour

ScanGel SF 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 SF products?

Water and fat binding

ScanGel SF products bind more than 13 times their own weight in water or fat/oil. ScanGel SF has an excellent emulsification capacity and provides a good firm bite in hot conditions.

Neutral taste and colour

ScanGel SF products have a neutral and, in some cases, slightly roasted taste and colour. Combined with a very low application dosage, this ensures no negative effect on flavour and colour in the finished meat products.

Lower cooking loss

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

Texture building

ScanGel SF is a gently processed, 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 and texture in hot conditions.

Syneresis control

ScanGel SF products can effectively reduce syneresis in sliced, cooked, 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 SF 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 SF products

ScanGel SF can be used in almost any kind of meat product, irrespective of meat type and quality, processing parameters and complementary functional ingredients. The typical dosage in a recipe is 0.5-2 %. 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 SF 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!



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