

ScanPork D

Emulsified and ground products

What is ScanPork D?

The ScanPork D series comprises a range of low functional, native collagens made from inside tissue, making them a natural choice for meat applications in general. The ScanPork D products have the added advantage that their analytical values are similar to meat.

The excellent choice

The whole product range has both an extremely high water binding capacity and a low water binding capacity, making ScanPork D an excellent choice for fresh ground meat, low extension products, frankfurters, breakfast sausages, pâté, spreads and, most importantly, salami and pepperoni.

Furthermore, ScanPork D pork proteins can be used hydrated with great benefit in dried and semi-dried products.

All ScanPork D 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 ScanPork D can be very advantageous for cost in use optimization.

A wide range of functionalities

The ScanPork D series has a wide range of functionalities and, most importantly, they are all heat-tolerant proteins that provide a good firm bite in hot conditions. ScanPork D products have a water binding capacity from 1:6 to 1:3 in cold water.

Neutral flavour

ScanPork D 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 ScanPork D products?

Water and fat binding

ScanPork D products bind from 1:6 to 1:3 in cold conditions, and up to 1:10 to 1:6 in hot conditions.

Neutral taste and colour

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

Lower cooking loss

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

Shorter fermentation period

ScanPork D can reduce the fermentation period by up to five days, depending on the quality of the products.

Texture building

ScanPork D 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 as well as cold conditions.

Syneresis control

ScanPork D products can effectively reduce syneresis in various types of meat products, whether they are dry fermented products or sliced, cooked or vacuum/MA packed products. ScanPork D makes the final product look more appetizing and reduces the risk of microbial spoilage.

Freeze and thaw stability

ScanPork D products will provide you with much better freeze and thaw yields for semi-cooked and cooked finished products that have been stored under freezing conditions.

How to use ScanPork D products

ScanPork D 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 1-2 %, but in some cases the dosage can be up to 4 %. It can be used pre-hydrated or even added directly to the mixer. 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 ScanPork D 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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