



Sustainable solutions for meat and savory products





Our high-performance ingredients enhance
product quality to achieve optimal food
production results


Our portfolio characteristics can contribute to lower your CO₂-footprint


 QBind			Description	Raw material	Delivered as
QBind	Pork or Beef	PP70P / B	Plasma protein	Blood	Powder
QBind	Beef	225H80	Collagen protein	Skin	Powder
QBind	Pork	Gel5P	Collagen Protein	Skin	Powder
QBind	Pork	BP85P	Collagen protein	Bone	Powder
QBind	Pork or Beef	GP83P / B	Greaves protein	Fat	Powder
QBind	Pork	GP90	Functional pork protein	Fat	Powder
QBind	Chicken	FPP C	Functional poultry protein	Fat	Powder
QBind	Turkey	FPP T	Functional poultry protein	Fat	Powder

 QBoost					
QBoost	Pork	Globoost 90P	Hydrolyzed meat protein	Blood	Powder
QBoost	Beef	Hypro-B	Hydrolyzed collagen protein	Skin	Powder
QBoost	Pork	Hypro-P Premium	Hydrolyzed collagen protein	Bone	Powder

 QColor					
QColor	Pork or Beef	Hemoglobin 92P / B	Hemoglobin	Blood	Powder
QColor	Pork or Beef	Harimix PP / PB	Stabilized hemoglobin	Blood	Powder
QColor	Pork or Beef	Harimix CP / CB	Stabilized hemoglobin	Blood	Liquid

 QConnect					
QConnect	Pork or Beef	Fibrimex Fibrinogen	Fibrinogen	Blood	Frozen
QConnect	Pork or Beef	Fibrimex Thrombin	Thrombin	Blood	Frozen
QConnect	Pork or Beef	PPFG	Fibrinogen	Blood	Powder
QConnect	Pork or Beef	PPFG +	Fibrinogen and thrombin	Blood	Powder

 QExtend					
QExtend	Pork		Texturized animal protein	Blood	Frozen
QExtend	Beef		Texturized animal protein	Blood	Frozen

 QFlavor					
QFlavor	Pork	Lard	Unrefined lard	Fat	Solid
QFlavor	Beef	Tallow	Edible refined tallow	Fat	Solid
QFlavor	Beef	Premier Jus	Edible unrefined tallow	Fat	Solid
QFlavor	Chicken	Chicken Fat	Edible chicken fat	Fat	Solid

Meat processing companies need to get the most out of their products. The animal protein range we offer, combined with assistance from a team of experts, provide the best solution to optimize meat products.

- Broad range of high functional proteins to improve quality and yield of every meat product
- All sustainable, 100% natural animal ingredients for clean labeling
- Contribution to a circular economy by utilizing the whole animal; nose-to-tail, to produce high quality meat products
- Pork, beef, chicken and turkey solutions, available on a global scale
- Industry-leading expertise on functionalities and processes

Whether you operate in blending or manufacturing, the optimization of your products and processes is a never-ending challenge. Each new product development calls for different ingredients, functionalities and knowledge. Our QRange animal proteins are developed to solve specific challenges, thereby adding maximum value to your products and keeping you ahead of the competition. Our QRange is divided into six product groups:



Getting that perfect texture, bite and sliceability, while also achieving maximum yield is a serious challenge in many meat production processes. Our QBind category offers an assortment of animal proteins with excellent water-binding and emulsifying properties that will exceed your expectations – and those of your customers.



Today's consumers want food that contains the right nutrients for a healthy body. QBoost offers a range of meat, savory and nutraceutical solutions that are rich in taste and provide high levels of proteins / amino acids.



QColor's solutions comprise proteins that behave the same as the natural meat color, free from E-numbers, helping you to keep your labels clean and your customers happy.



Our QConnect solutions come with excellent fresh meat binding properties for many different applications. With QConnect, you can bind fresh (uncooked) and cured meat and fat using a natural solution free from any allergens via a safe process that stops itself when the binding has reached the right consistency. QConnect will help you raise the efficiency and uniformity of your meat products and gain a better yield on your high-quality meat cuts.



QExtend is 100% of animal origin, giving you an ideal meat and fat substitute that maintains the eating quality of the meat products. It enables you to reduce cost price, replace up to 25% of the meat or fat content of meat and improve juiciness and mouthfeel.













QFlavor enhances flavors of meat and savory products, contributing to a desirable taste profile and juicy texture. The easy applicability allows versatile use for various cooking techniques, such as frying, sautéing, and roasting, providing creative culinary applications. A perfect ingredient for savory products and as alternative for raw fat in meat products.

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QRange portfolio from animal origin

Our goal is to bring high quality animal derived ingredients back into meat and savory products and therewith help to improve the sustainability, quality and yield of the end products. Our QRange products are available from the following species.

							
		Bind	Boost	Color	Connect	Extend	Flavor
Pork							
Beef							
Chicken							
Turkey							

Get in touch

Experience how our functional QRange proteins and fats can improve your recipes, and how to use them optimally at our Application Center in the Netherlands. Book your SPARC* session.

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Contact details

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Our unique size and scale allow us to help make entire industries less wasteful and more sustainable, while delivering the quality, innovative ingredients our customers expect. Our processing plants and sales offices in Australia, Belgium, China, Germany, Italy, The Netherlands (HQ), Poland, Singapore and the United States serve customers around the world.