

Improving texture and yield in meat and savory products

Sustainable solutions
for meat and savory products



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 ingredients with excellent water binding and emulsifying properties that will exceed your expectations and help to lower the costs of your formulations.

COST REDUCTION

- Yield improvement
- Drying-time reduction
- Meat replacement








IMPROVE ORGANOLEPTIC QUALITY

- Improved flavor
- Improved texture
- Improved juiciness
- Improved viscosity in soups, sauces and fresh doughs

OTHER BENEFITS

- Improve nutritional value
- Clean label (Animal Protein)
- Allergen free

QBind product characteristics

| | | Protein percentage Nx6.25 | Water binding capacity | Emulsifying capacity | Mesh size | Rec. dosage | Taste & odor |
|--------------|---|------------------------------|------------------------|----------------------|----------------------|-------------|--------------------------|
| QBind PP70 |   | 70% | 1 : 10 | 1 : 12 : 12 | 100 mesh | 0.5 - 1.5% | Neutral |
| QBind GP83 |   | 83% | 1 : 4 | 1 : 3 : 3 | 18 mesh, 80 mesh | 0.5 - 3% | Roast |
| QBind CG90 |  | 90% | 1 : 9 | 1 : 8 : 8 | 100 mesh | 0.5 - 1.5% | Neutral |
| QBind GP90 |  | 90% | 1 : 12 | 1 : 10 : 10 | 30 mesh, 100 mesh | 0.5 - 1.5% | Neutral |
| QBind FPP |   | 82% | 1 : 8 | 1 : 5 : 5 | 80 mesh | 0.5 - 2% | Cooked Chicken/Turkey |
| QBind 220H60 |  | 85% | 1 : 30 | 1 : 20 : 20 | 80 mesh | 0.5 - 1.5% | Neutral |
| QBind Gel5 |   | 88% | 1 : 20 | 1 : 10 : 10 | 100 mesh | 0.5 - 1.5% | Neutral |
| QBind BP85 |  | 85% | 1 : 15 | 1 : 11 : 11 | 100 mesh | 0.5 - 1.5% | Pork Broth |

Discover which products can meet your needs in our solution matrix

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QBind PP70



QBind PP70 is a heat stable plasma protein. The product has excellent functional properties with relation to the stabilization of the water/protein/fat matrix in a large variety of cooked meat products.

PP70 binds water and fat during cooking, due to these properties it will provide a firm texture and a higher cooking yield. Plasma proteins are a non-reversible protein meaning that the firmness of the protein after cooking remains, also in cold conditions. Therefore, QBind PP70 works excellent to improve yield and texture in meat products.

APPLICATIONS

- Emulsified products - eaten hot
(*Frankfurter, breakfast sausage, grill type*)
- Emulsified products – eaten cold
(*Lyoner, Pariser, Bologna, mortadella type*)
- Canned meats
(*Luncheon meats, corned beef, meat spreads*)



QBind 220H60

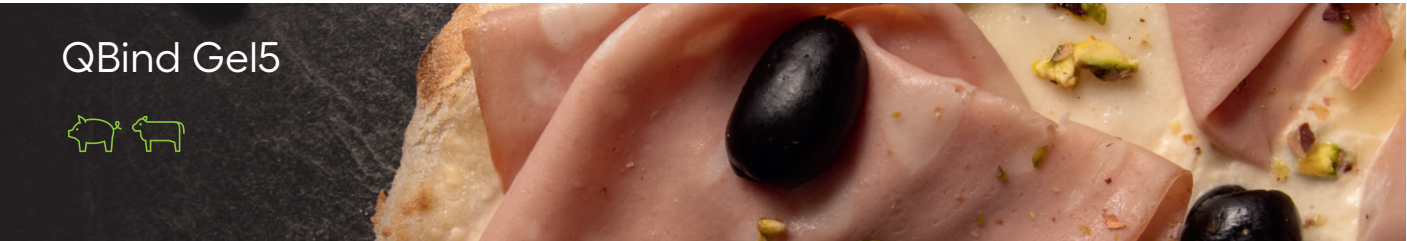


QBind 220H60 is a beef collagen sourced from bovine hides.

220H60 provides optimal cold setting properties for various products such as soups, sauces and meat products. It's properties provide high functionality a neutral taste and smell and good solubility. This product is Halal certified.

APPLICATIONS

- Minced meat products
(*Hamburgers, fresh sausages*)
- Emulsified products - cold eaten
(*Bologna-type sausages, canned meats, pate, meat gelly*)
- Injected and tumbled products
(*Reformed ham, injected hams, bacons*)



QBind Gel5



Gel5 is a collagen with great functionality and a high level of protein.

Due to its excellent water binding- and emulsifying properties together with the small particle size of 100 mesh this product is ideal to be used for injection of brines and tumbling, resulting in a nice dispersion in your meat product. Gel5 is a cold functional protein with heat reversible capacity, meaning it will swell and firm in cold conditions and won't lose its functionality after a heat treatment.

APPLICATIONS

- Emulsified products - cold eaten
(*Bologna-type sausages, canned meats, pate, meat gelly*)
- Injected and tumbled products
(*Reformed ham, injected hams, bacons*)
- Minced meat products
(*Hamburgers, meatballs*)



QBind GP83



The raw material for QBind GP83 is derived from fat greaves, obtained during the fat melting process of beef tallow.

GP83 is a functional protein with a high level of protein and a significant content of fat. The origin and the processing of the raw material gives the product a natural brown colour and unique taste properties. The high content of fat in combination with the amount of protein is unique and gives the product good emulsifying and spreadable properties. The product is however not suitable for injection or tumbling purposes.

APPLICATIONS

- Emulsified products - hot eaten
(*Frankfurter, breakfast sausage, grill type*)
- Emulsified products - cold eaten
(*Lyoner, pariser, bologna, mortadella type*)
- Canned meats
(*Luncheon meats, corned beef, meat spreads*)



QBind BP85



QBind Pork BP85 is a high-functional collagen protein derived from porcine bones.

Because it is obtained during the bone cooking process, it has a distinctive smell and taste that are useful in cooked and emulsified products which require that meaty bite and flavor. This works well in pork broths and meat powder blends. BP85 has good emulsifying capacity and cold set binding properties which increases viscosity in water based solutions making it ideal for brine retention in fresh injected meats.

APPLICATIONS

- Injected and tumbled products
(*Reformed ham, injected hams, bacons*)
- Emulsified products - cold eaten
(*Bologna-type sausages, canned meats, deli meats, pate, meat gelly*)
- Soups, sauces, broths



QBind CG90



QBind Pork CG90 is a natural pork protein with a high protein content.

90%, and strong waterbinding capacity, making it an ideal solution for cost-effective meat replacement in both hot and cold applications. With its excellent water-binding ratio and neutral color, it helps in replacing meat and reducing formulation costs without compromising on taste or texture.

APPLICATIONS

- Emulsified products - hot eaten
(Frankfurter, breakfast sausage, grill type)
- Emulsified products - cold eaten
(Bologna, mortadella, deli meats)
- Canned meats
(Luncheon meats, corned beef, meat spreads)
- Reformed products
(Sandwich hams)



QBind FPP C



QBind FPP Chicken consists of a natural combination of meat protein and collagen protein.

This gives it a good mixture of heat-stable and heat-reversible characteristics; it can be used for pasteurized and sterilized products. In cold-cut products it forms a sliceable gel with improved texture and bite. For products eaten warm, QBind FPP C provides a stronger meaty and juicy bite. Therefore makes it very versatile ingredient. This product is also available as halal certified.

APPLICATIONS

- Emulsified products - hot eaten
(Frankfurter, breakfast sausage, grill type)
- Emulsified products - cold eaten
(Lyoner, pariser, bologna, mortadella type)
- Canned meats
(Luncheon meats, corned beef, meat spreads)



QBind GP90



QBind Pork GP90 is obtained from fresh porcine fat tissue and contains a high level of protein and very little fat.

It has good water binding and emulsifying properties, a neutral pork taste and enables its user to partly replace meat. GP90 combines collagen and meat. Therefore it possesses cold-gelling properties and aromatic flavours in meat products. Providing additional texture, a meatier bite, improved sliceability, greater cooking yield and reduced syneresis in meat products makes this a versatile animal protein.

APPLICATIONS

- Minced meat products
(Hamburgers, fresh sausages)
- Emulsified products - cold eaten
(Bologna-type sausages, canned meats)
- Injected and tumbled products
(Reformed ham, injected hams)



QBind FPP T



QBind FPP Turkey is derived from turkey fatty trimmings and creates a natural combination of meat and collagen protein.

This gives it a heat-stable and reversible characteristics. Due to its good gelling capacity this product can be best used in cold cuts, such as reformed hams. QBind FPP T provides juiciness, bite and improves the meaty flavor aspects in products. Due to its flavor aspects FPP T can also find its way in savory products. As there are diverse labeling options for this ingredient it is highly suitable for clean label products.

APPLICATIONS

- Injected and tumbled products
(Reformed ham, injected hams)
- Injected and tumbled products
(Turkey filets)
- Savory applications;
(Soups, broths, hot-pots, sauces)

Sonac Food Products champions a circular economy by transforming animal co-products into sustainable ingredients

We strongly believe in the nose to tail approach. Approximately 40% of the animal is non-edible co-products and by utilizing the complete animal we reduce waste and therewith the impact on the planet.

SONAC FOOD PRODUCTS OFFERS A ONE-STOP SHOP FOR OUR CUSTOMERS

- Wide range of animal derived ingredients with unique properties
- Worldwide technical support from formulation to finished product
- In-depth practical and theoretical product training by our expert team
- Ability to test product formulations yourself in our state-of-the-art Sonac Application and Research Center, SPARC*

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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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.