



QConnect product portfolio

# Innovative meat binding



Sustainable solutions  
for meat and savory products

# Discover which products fit your needs in our solution matrix

		Pork				Beef			
		Fibrinogen	Thrombin	PPFG	PPFG+	Fibrinogen	Thrombin	PPFG	PPFG+
<b>Emulsified products</b>	Cooked sausages - eaten hot (hot dog, Vienna, Frankfurter, breakfast sausage, grill type)								
	Cooked sausages - cold cuts (Lyoner, Pariser, Bologna type)								
	Canned meats (luncheon meats, corned beef, meat spreads)								
	Liver sausage, Liver pate								
<b>Ground meat products</b>	Meat balls, hamburgers, fresh sausages								
	Filet american, Filet prepare, beef spreads								
	Cooked salami (salami cotti, sucuk)								
	Döner kebab								
<b>Injected and tumbled products</b>	Fresh meat								
	Cooked whole muscle ham								
	Sandwich, reformed ham, pizza topping								
	Bacon cured, smoked (restructured) and cooked								
<b>Dried and fermented products</b>	Salami, chorizo, pepperoni type								
<b>Restructured fresh meat</b>	Fresh, cured or cooked restructured meat and fat								
<b>Blood products</b>	Blood sausage, black pudding, morcilla								
<b>Coated products</b>	Nuggets, schnitzel, cordon blue,								
	Spiced coatings, salami, chorizo								
<b>Fish products</b>	Fish ball, surimi, restructured fish								
<b>Savory products</b>	Soups, broths, hot-pots								
	Sauces								
	Dumpling								
<b>Nutraceuticals</b>	Nutritionally enriched products (drinks, bars, capsules)								

## Natural Enzymatic Protein Binding System for Efficient Meat Restructuring

QConnect is a 100% natural enzymatic protein binding system derived from pork or beef, designed to efficiently bind and restructure various types of meat without heating. Ideal for fresh, processed, or marinated meats, it improves yield and uniformity. QConnect supports sustainable meat upgrading with precise portion control, suited for both large-scale automation and smaller operations.

### COST-BENEFITS

- Binding of fresh meat and fat without heating
- Upgrading of raw materials
- Enlargement of new product variations
- Excellent portion control





### INGREDIENT FUNCTIONALITIES

- Reduced cooking loss after frying or roasting
- No sensory deviations
- Reaction stops when binding is completed

### OTHER BENEFITS

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

## QConnect product characteristics

		Form	Applied as	Maximal processing time	Binding time	Recommended dosage
QConnect Fibrinex Fibrinogen		Frozen solutions	Frozen Flakes	10 minutes as liquid, 45 minutes as flakes	Min. 6 hours	1 - 5%
QConnect Fibrinex Thrombin		Frozen solutions	Liquid	10 minutes as liquid, 45 minutes as flakes	Min. 6 hours	1 - 5%
QConnect PPFG		Powder	Powder	60 minutes	Min. 6 hours	0,4 - 0,7%
QConnect PPFG +		Powder	Powder	10-15 minutes	Min. 6 hours	0,4 - 0,7%



Fibrinex is a natural product for the cold set binding of fresh meat (products).

No comminution of raw materials is necessary, so an optimal maintenance of the meat structure is achieved in bound products. Under circumstances the raw materials may be brined or marinated. The binding product Fibrinex includes two components:

- Fibrinogen enriched plasma which contains the essential constituents for the binding.
- Thrombin an enzyme which initiates the gelling and the subsequent binding process of meat or fish pieces.

These components are delivered in frozen solutions, namely flakes and liquid. QConnect Fibrinex fibrinogen & thrombin are often chosen when larger surfaces need to be bound. Think of binding slicing losses into tournedos or spraying the meat surface.

### APPLICATIONS

- Injected and tumbled products (*Bacon cured, smoked (restructured) and cooked*)
- Restructured fresh meat (*Fresh, cured or cooked restructured meat and fat*)
- Fish products (*Fish ball, surimi, restructured fish*)



Fibrinex is also available as an all-in-one powder. Both binding tools, fibrinogen and thrombin, are combined in this powder as an agglomerate.

They allow the production of high added value products and the upgrading of raw materials. They offer many possibilities for new product variations, while optimal portion control can be achieved. Meat products formed with Fibrinex exhibit a lower cooking loss after frying or roasting than the same meat without Fibrinex. This positively effects the juiciness of end products. QConnect PPFG and PPFG+ are delivered as powder. This makes it possible to bind fresh meat precisely at where the binding is needed, eliminating the need for full binding coverage across the meat. For example the binding of tenderloins or deboned ham parts.

### APPLICATIONS

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## Why to use QConnect Fibrinex and PPFG/PPFG+

The patented production processes are physical processes at which no ingredients or additives are used. The products can be used for the binding of meat pieces of all species, as well as fat. QConnect Fibrinex and PPFG / PPFG + are odorless and tasteless. So, they do not affect the taste of meat products. The individual weight of meat pieces to be bound may vary from about 25 g to more than 1 kg. The working procedure depends on the individual weight of the pieces and the batch size of the raw materials.

FIGURE 1

Influence of time on the binding strength between meat pieces mixed with Beef Fibrinex

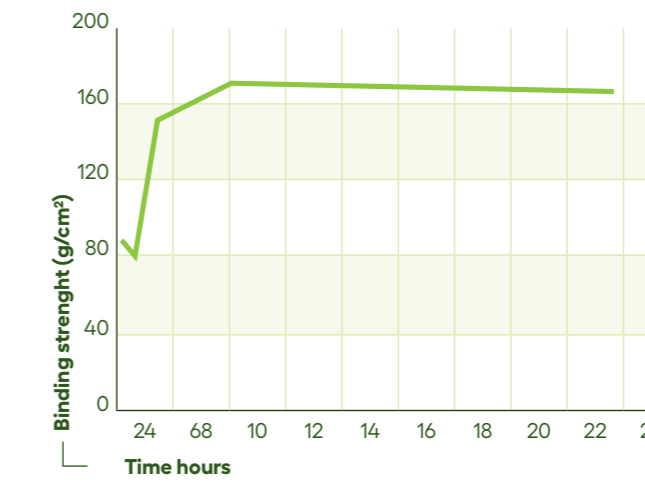


FIGURE 2

Cooking loss with and without Beef Fibrinex

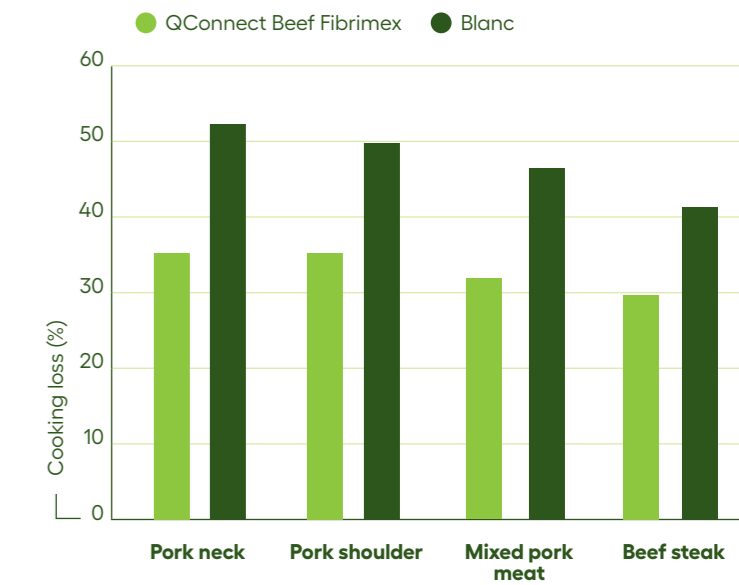
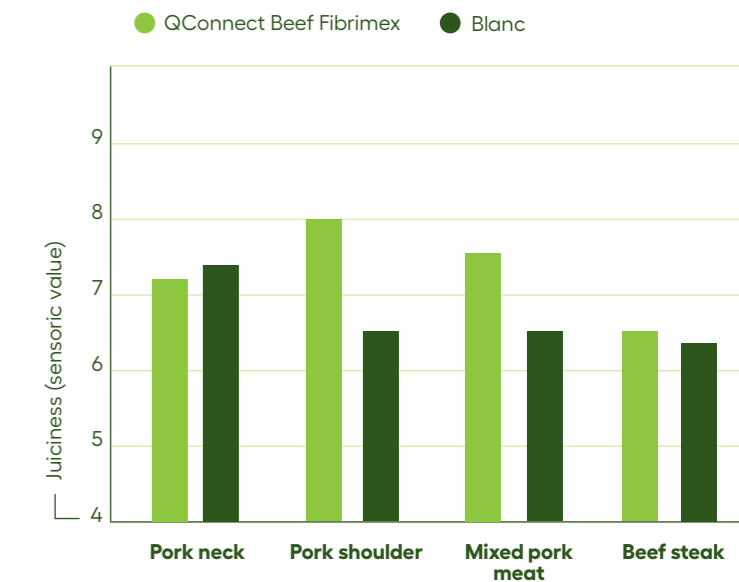


FIGURE 3

Juiciness with and without Beef Fibrinex



## 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.