

# Innovative meat binding



Sustainable solutions  
for meat and savory products

## Discover which products can meet your needs in our solution matrix

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

# QConnect

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 Fibrimex Fibrinogen		Frozen solutions	Frozen Flakes	10 minutes as liquid, 45 minutes as flakes	Min. 6 hours	1 - 5%
QConnect Fibrimex 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%



## QConnect Fibrimex Fibrinogen & Thrombin



**Fibrimex 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 Fibrimex 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 Fibrimex 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)

## Why to use QConnect Fibrimex 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 Fibrimex 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.

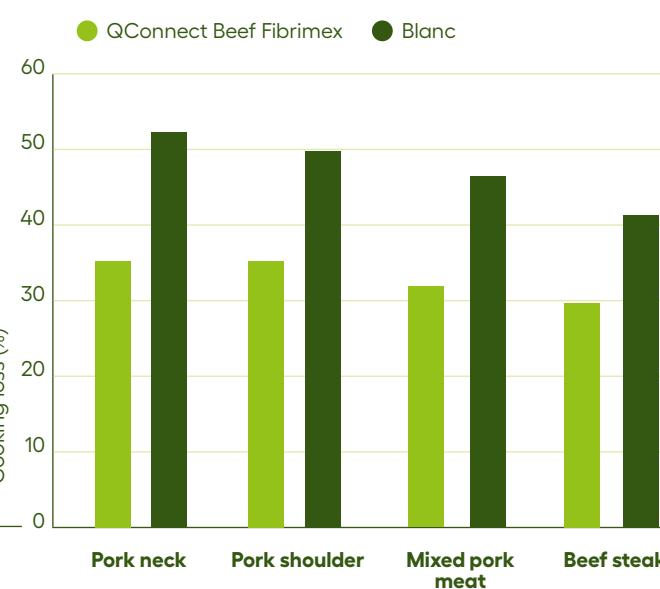
**FIGURE 1**

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



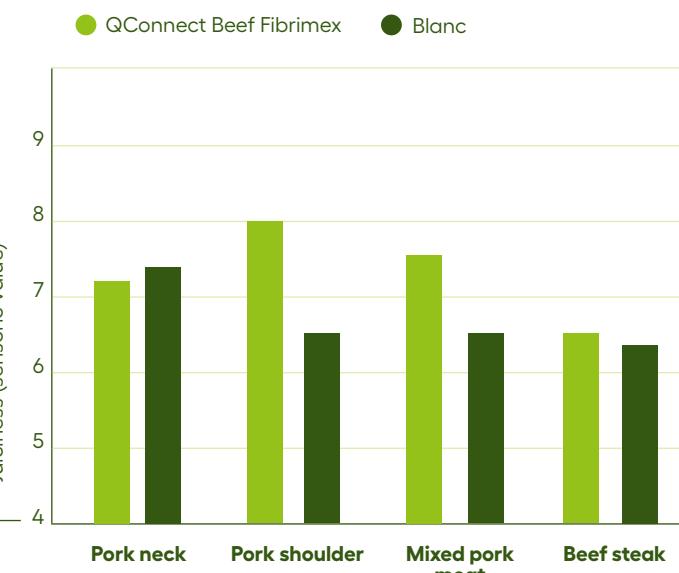
**FIGURE 2**

Cooking loss with and without Beef Fibrimex



**FIGURE 3**

Juiciness with and without Beef Fibrimex



## QConnect PPFG & PPFG +



**Fibrimex 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 Fibrimex exhibit a lower cooking loss after frying or roasting than the same meat without Fibrimex. 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

- 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)

# 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.