

# Elevating your taste experience



Sustainable solutions  
for meat and savory products

Discover which products can meet your needs in our solution matrix

		Pork Lard (unrefined)	Beef Tallow (refined)	Chicken/ Turkey Premier Jus (unrefined tallow)		Chicken fat	Poultry fat
Emusified 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)						



QFlavor

Creating a desirable taste and a juicy texture in meat and savory products is what producers are looking for nowadays. Our QFlavor category offers solutions to excel in taste and texture which brings more depth and complexity into products.

The use of animal fats is a traditional way of enriching flavour and mouthfeel in meat and savory products. Animal fats can be used on their own or in combination Sonac Functional Proteins. This combination offers you more possibilities then ever: create depth, complexity and functionality in meat and savory products to excel eating experiences.






IMPROVE ORGANOLEPTIC QUALITY

- Taste enrichment
- Rich cooking versatility
- Raw fat replacement
- Available in Halal

OTHER BENEFITS

- Improve nutritional value
- Clean label (Animal fat)
- Allergen free
- Available in Halal

QFlavor product characteristics

		Protein percentage Nx6.25	Fat %	Melting point (curve) °C	Iodine value g/100g	Free fatty acids (FFA)	Appearance
QFlavor Lard (unrefined)		< 0,1%	100%	36 – 45	50 - 70	< 0.1%	White
QFlavor Tallow (refined)		< 0,1%	100%	41 – 45	46	< 0.5%	White
QFlavour Premier Jus (unrefiend tallow)		< 0,1%	100%	41 – 45	46	≤ 0.75%	Yellow
QFlavor Chicken fat		< 0,1%	100%	36 – 45	96.4	≤ 0.75%	Yellow
QFlavor Poultry fat		< 0,1%	100%	36 – 45	≤ 87	≤ 0.75%	Yellow



Pork lard offers numerous benefits in the meat and savory market.

Lard is very versatile in its use. It can be used for frying, cooking, in soups and sauces and for substitution of raw pork fat in meat products. The combination of animal protein and animal fat can also be made. Pork lard in combination with Sonac Functional Proteins can be used in an emulsion to replace pure pork back fat. This provides a significant better yield and improved texture in the product.

APPLICATIONS

- Emulsified products  
(Liver sausage, paté, canned meats)
- Dried and fermented products  
(Salami, chorizo, peperoni)
- Savory products  
(Soups, sauces, dumplings)



Tallow is used as flavor enhancer in meat and savory dishes.

When used in processed meat products it improves the juiciness of the final product. It can be added during mixing or mincing meat products but also during cooking, frying, roasting and baking. QFlavour Tallow and Premier Jus are both available in Halal and non-Halal certified material. Tallow can also be used together with Sonac Functional proteins for cost benefits.

APPLICATIONS

- Emulsified products  
(Liver sausage, paté, canned meats)
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(Soups, sauces, dumplings)



Chicken and poultry fat provide several distinct characteristics that make them popular ingredients in the culinary world.

First and foremost, their rich flavors lend a savory and aromatic profile to dishes, adding depth and richness to the overall taste. They also possess a high smoke point, allowing for versatile use in high-heat cooking methods such as frying and sautéing. This material is available in Halal and non-Halal material.

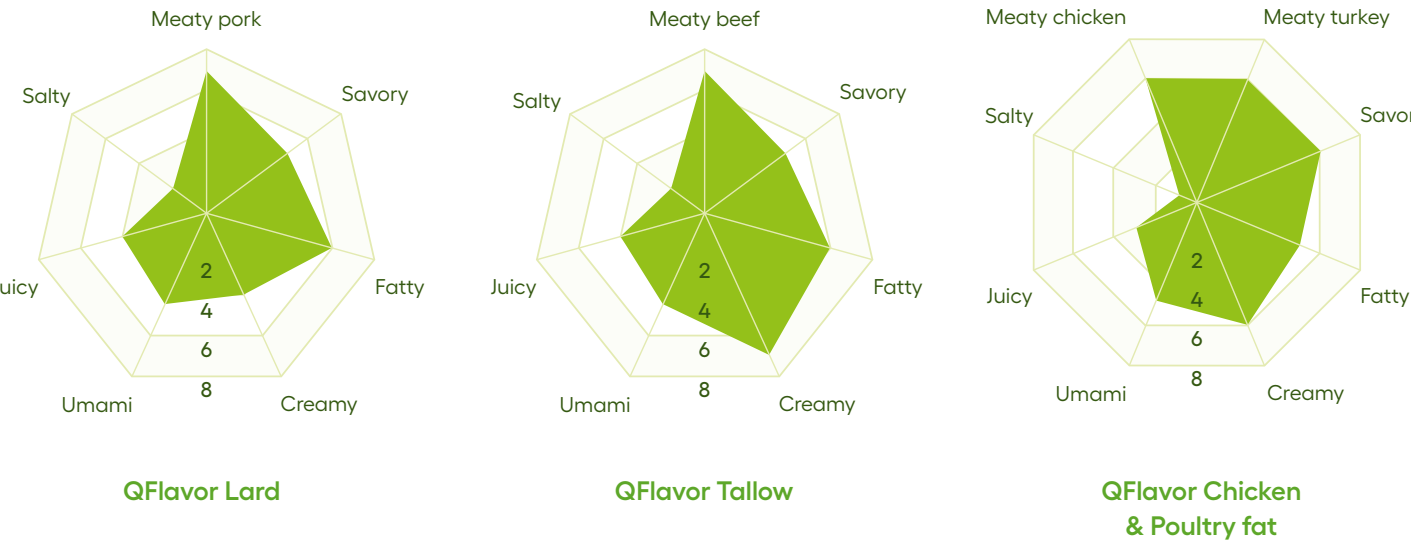
APPLICATIONS

- Emulsified products  
(Canned meats, cooked sausages, cold cuts)
- Dried and fermented products  
(Salami, chorizo, peperoni)
- Savory products  
(Soups, sauces, dumplings)

Sensory profile

FIGURE 1

The QFlavor fats provide a deep and rich flavor profile. The typical taste profile of the animal fats are displayed below.



## 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.

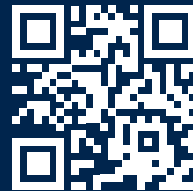
### SONAC FOOD PRODUCTS OFFERS A ONE-STOP SHOP FOR OUR CUSTOMERS

- 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.