

Elevating your taste experience



Sustainable solutions
for meat and savory products

Discover which products fit your needs in our solution matrix

		Pork Lard (unrefined)	Beef Tallow (refined) (unrefined tallow)	Chicken/ Turkey Premier Jus Chicken fat	Poultry fat
Emulsified products	Cooked sausages - eaten hot (hot dog, Vienna, Frankfurter, breakfast sausage, grill type)	<input checked="" type="checkbox"/>			
	Cooked sausages - cold cuts (Lyoner, Pariser, Bologna type)	<input checked="" type="checkbox"/>			
	Canned meats (luncheon meats, corned beef, meat spreads)	<input checked="" type="checkbox"/>			
	Liver sausage, Liver pate	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>
Ground meat products	Meat balls, hamburgers, fresh sausages				
	Filet americian, 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	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Restructured fresh meat	Fresh, cured or cooked restructured meat and fat				
Blood products	Blood sausage, black pudding, morcilla				
Coated products	Nuggets, schnitzel, cordon blue,	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
	Spiced coatings, salami, chorizo				
Fish products	Fish ball, surimi, restructured fish				
Savory products	Soups, broths, hot-pots	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
	Sauces	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
	Dumpling	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Nutraceuticals	Nutritionally enriched products (drinks, bars, capsules)				

QFlavor

Boosting Taste and Texture with QFlavor and Animal Fats

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 with Sonac Functional Proteins. This combination offers you more possibilities than 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 Protein)
- 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 (unrefined 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



QFlavor Lard



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)



QFlavor Tallow



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)
- Dried and fermented products
(Salami, chorizo, peperoni)
- Savory products
(Soups, sauces, dumplings)



QFlavor Chicken fat & Poultry fat



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.

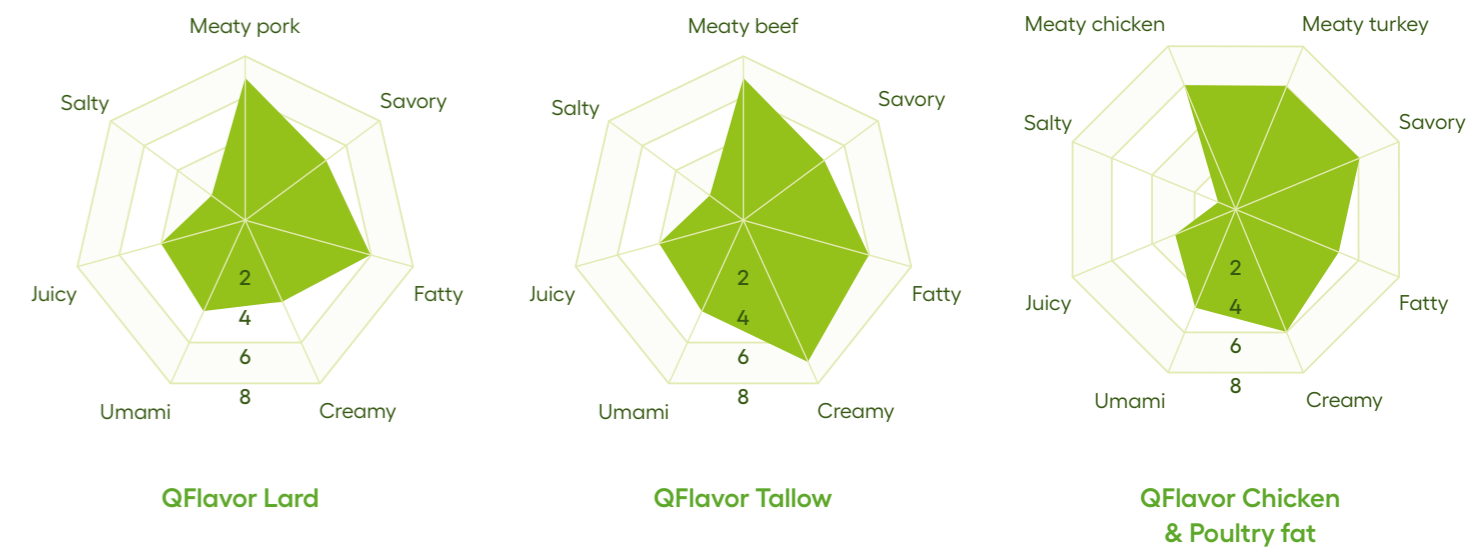
APPLICATIONS

- 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.

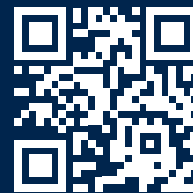
SONAC FOOD PRODUCTS OFFERS A ONE-STOP SHOP FOR OUR CUSTOMERS

- 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.

enquiries@sonac.biz



Contact details

+31(0)499-364-820

info@sonac.biz

www.sonac.biz

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.