

Cost effective meat replacement solutions



Sustainable solutions
for meat and savory products

Discover which products can meet your needs in our solution matrix

		Pork	Beef	
		QExtend		QExtend
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)			

QExtend

QExtend is a revolutionary new ingredient for the meat industry that enables you to create more value out of your existing meat product. QExtend is a fiberized animal protein produced by a patented process. The product is 100% of animal origin and it offers you the ideal solution for extending your meat products while also making them more attractive to consumers.

With Qextend, cost reduction opportunities are at your hand, as it can substitute up to 25% of your meat or fat without compromising the quality of the final product. Furthermore, QExtend improves the juiciness and taste, without having to compromise on shelf life and color of the end products. Being produced entirely from meat by-products, QExtend is 100% natural and can be labelled simply as beef protein.

COST-BENEFITS

- 1-to-1 Meat replacement
- Significant cost reduction


IMPROVE ORGANOLEPTIC QUALITY

- Improved juiciness and mouthfeel
- Easy to apply; no additional process steps required

OTHER BENEFITS

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

QExtend product characteristics

		Protein percentage Nx6.25	Fat	Form	Color	Rec. dosage	Taste & odor
QExtend		12%	< 1%	Frozen blocks	Red	05 - 25%	Neutral



Plasma from food-grade blood is the base ingredient to create QExtend. A patented process transforms the plasma into a stable, fixed fiber structure.

These fibers mimic the functionalities of muscle protein fibers, enabling QExtend to simply replace a big part of the lean meat or fat content in ground or emulsified meat. Its revolutionary, structured fiber design allows QExtend to replace meat without compromising on taste or texture, but even better, it can improve the juiciness of your product. And as QExtend Pork and Beef is free of fat, it is a perfect replacer of fatty and other meat trimmings, resulting in a leaner meat product with a healthier perception. Because plasma is a readily available raw ingredient, using QExtend as a meat replacement ingredient also offers huge advantages in terms of sustainability as it will lower the carbon footprint of your meat product.

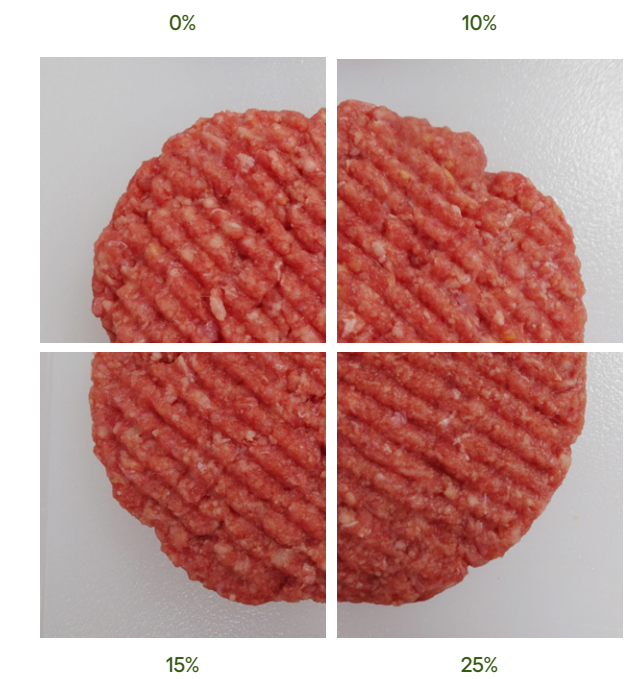
APPLICATIONS

- Ground meat products
(Meat balls, hamburgers and fresh sausages)
- Dried and fermented sausages
(Salami cotti,sucuk)
- Emulsified products
(Hot dog, Vienna, Frankfurter, breakfast sausage, grill-type sausage, cold cuts, Lyoner, Pariser and Bologna types)

Research findings

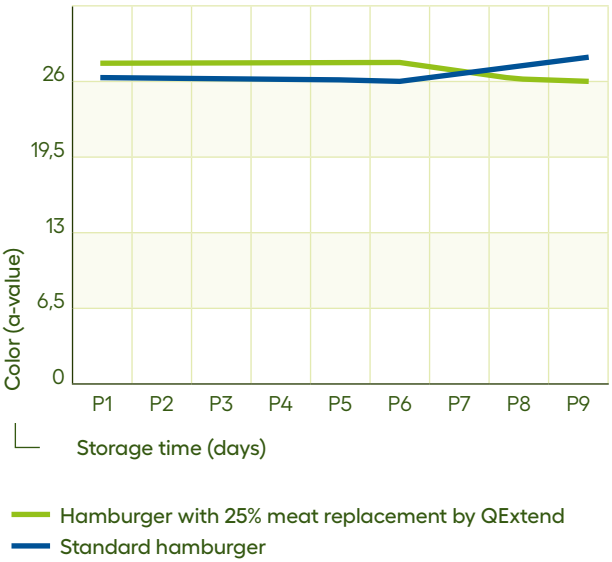
Meat can be substituted with QExtend on a 1-to-1 ratio, up to 25% of the meat, without having negative effect on cooking loss and sensorial aspects such as color stability over time.

FIGURE 1: MEAT WITH QEXTEND BEEF



The image shows burgers with varying amounts of QExtend added to the meat, starting from 0% (standard) up to 25%. Visually, the color of the meat remains consistent even at higher levels of replacement, demonstrating that QExtend does not significantly affect the meat's appearance.

FIGURE 2: COLOR STABILITY QEXTEND BEEF



The graph compares the color stability between a standard hamburger and a hamburger with 25% meat replacement by QExtend. Over the 9-day storage period, the color differences remain minimal, showing that QExtend has no noticeable impact on the meat's color retention over time.

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
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.