

Natural allergen free protein and flavor boosting



Sustainable solutions
for meat and savory products

Discover which products can meet your needs in our solution matrix

		Pork	Beef	
	Globoost	Hydro-P Premium	BB90	Hydro-B
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)			

QBoost offers a range of hydrolyzed animal proteins that boost protein levels, provide flavor in meat and savory applications and provide techno-functional properties in meat applications.

The QBoost range offers unique proteins that are high in essential amino acids with high bioavailability and solubility, along with superior emulsifying and stabilizing properties. Supported by the expertise of the Sonac Functional Products team, QBoost ensures that your meat products consistently achieve the highest standards.

These all-natural, clean-label animal proteins are perfect for a wide range of applications, ensuring exceptional quality across diverse meat and savory products.

OPTIMIZED PROCESS EFFICIENCY

- Easy applicable
- Good solubility
- PH and heat stable
- Sliceability improvement

NUTRITIONAL IMPROVEMENT

- Boosts protein levels
- High bioavailability
- Improved flavor

OTHER BENEFITS

- Clean label (Animal Protein)
- Allergen free

QBoost product characteristics

	Protein percentage Nx6.25	Hydroxyproline content	Mesh size	Rec. dosage	Taste & odor
QBoost Hydro-B	 90%	11,0%	100 mesh	0,5-1,5%	Neutral
QBoost Hydro-P Premium	 100%	11,9%	100 mesh	0,5 - 1,5%	Mild pork flavor
QBoost Globoost 90P	 90%	0%	100 mesh	0,5 - 1,5%	Neutral
QBoost BB90	 85%	11,4%	100 mesh	0,5 - 1,5%	Pork broth



QBoost Hydro-B (HALAL)



QBoost Beef Hydro-B is a hydrolysed bovine collagen protein that contains a high level of protein and no fat.

It can be used to increase the protein content in meat products and contributes to an improved cooking and slicing yield in various meat products. Hydro-B is often used in soups and sauces to increase the protein content due to its high bioavailability of its amino acid content. This protein is a perfectly soluble powder, has a neutral color and a mild meaty flavor and smell. It has dust-free behaviour which makes it easy to use in a wide range of applications, bringing stabilizing and fining properties. Available with HALAL-certificate.

APPLICATIONS

- Savory products (Soups, broths, hot pots)
- Neutraceuticals (Drinks, bars, capsules)
- Savory products, Dumplings



QBoost Hydro-P Premium



QBoost Pork Hydro-P Premium protein is a hydrolyzed pork collagen.

Pork Hydro-P Premium is a hydrolyzed protein with a high level of protein, no fat and a pleasant pork flavor. It can be used to increase the protein content in meat products and contributes to an improved cooking and slicing yield in various meat products. Addition of this protein to the brine blend in hams and bacons can improve the sliceability by reinforcing the meat matrix. This will result in less slicing losses of the final product resulting in an improved total yield.

APPLICATIONS

- Injected and tumbled products (Ham: cooked whole muscle, reformed and pizza topping)
- Injected and tumbled products (Bacon cured, smoked (restructured) and cooked)
- Savory products (Soups, broths, hot pots)



QBoost Globoost 90P



QBoost Pork Globoost 90P is a hydrolyzed porcine haemoglobin that improves taste and texture in meat products.

When producing cooked hams, shoulders and comminuted meat products, yield, taste and elasticity are important product characteristics. Due to changes in legislation and growing consumer awareness, 'clean labeling' and 'fewer E-numbers' are becoming required more and more in meat products. Globoost 90P fulfills these demands, as it acts at a meat flavor and consists of 90% protein. It has an amino acid profile which is similar to meat and high in essential amino acids.

APPLICATIONS

- Injected and tumbled products (Cooked whole muscle ham)
- Injected and tumbled products (Sandwich, reformed ham, pizza topping)
- Injected and tumbled products (Bacon cured, smoked (restructured) and cooked)



QBoost BB90



QBoost Pork BB90 is a concentrated, protein-rich pork bone broth powder designed to elevate the flavor and texture of savory applications such as soups, sauces, hot pots, and more.

With its rich umami profile QBoost Pork BB90 delivers depth and complexity to your products. It also enhances viscosity, stability, and mouthfeel, providing body and structure to your final product.

APPLICATIONS

- Soups, sauces, broths
- Injected and tumbled products (Reformed ham, injected hams, bacons)
- Emulsified products - cold eaten (Bologna-type sausages, canned meats, deli meats, pate, meat gelly)

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.