

Collagen

(Functional Animal Protein)

Functional animal protein is made by cowhide and the source of such protein is majorly from collagen. It is a kind of product obtained by delicate heat treatment as well as state of the art industrial processing. Mixed by hot water, the collagen chain in this product is unfolded and will re-form a three-dimensional network structure after cooling for which more water is bound and locked in. Using this type of protein in meat products will increase the product yield rate, enhance the taste, and improve the texture and sliceability.

Foodpro™ B

is derived from bovine collagen, which is derived from cowhide that has been declared suitable for human consumption through pre- and post-mortem inspections.

Foodpro™ B is a functional protein rich in protein content with limited fat content.

Foodpro™ B provides a maximum water binding capacity of 1:15-25. It has fine particles and excellent dispersibility in cold water. Due to its unique functionality, the protein has the characteristics of strong cold curing and bonding.

Foodpro™ B

Foodmate



(Scan the QR code on WhatsApp)

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Foodpro™ B

Functional Animal Protein
For Meat

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What is Functional Animal Protein ?

— Foodpro™ B

Foodpro™ B functional animal protein

Foodpro™ B is a kind of high-functional beef protein, which is made from 100% cowhide through delicate heat treatment as well as state of the art industrial processing. Most of the protein is natural collagen, which has good dispersibility in room temperature water and cold water.

Foodpro™ B functional animal protein increases the yield effectively, improves the texture and sliceability, tunes the taste of the product and enhances the water retention of your final products. As a natural ingredient,

Foodpro™ B can be applied to various product formulations according to customer's needs.

Advantages:

- * Improve texture and elasticity
- * Improve taste
- * Keep hydrated
- * Increase production rate
- * Improve sliceability
- * Clean label
- * Easy to use

When Foodpro™ B is mixed with water and heated, the three-dimensional structure of collagen is unfolded.

The collagen will refold into a three-dimensional network structure after cooling, to combine with water fully, retain free water in meat products. In meantime, this excellent feature greatly enhances the elasticity and sliceability of the product.

Foodpro™ B has high protein content and moderate flavor, suitable for many types of meat products.



Gel and emulsifying properties of Foodpro™ B

Foodpro™ B excels in water retention and is ideal for high-pressure injection and emulsified meat products. It can be used alone or with other water-retaining Ingredients, especially when combined with TG enzyme.



	Foodpro™ B	Fat/Oil	T>80℃	Salt/Phosphate
oil	1	10/15	10/15	+
Fat	1	10/15	10/15	+
Hot oil	1	10/15	10/15	+
Hot fat	1	10/15	10/15	+

Combined effect with other ingredients

When Foodpro™ B is used in combination with other ingredients, it will generally bring about synergistic effects. Below the table, + means normal, ++ means good, +++ means very good, - means no synergistic effect, / according to product type.

Foodpro™ B	TG	ISP	Carrageenan	Alginate	Fiber	Starch
Brine	+++	+++	+++	-	/	+++
Hold Water	+++	++	+++	+++	++	++
Solubility	+++	++	++	+	/	+
High temperature emulsifying power	+++	+++	+	++	+	++
Low temperature emulsifying power	+++	++	-	+++	-	-
Thermal stability	+++	+	-	+++	-	+
Low temperature gelation	+++	++	+++	+++	++	++



Application example of Emulsified Sausage



Mortadella (frankfurt type)

Frankfurt sausage is a fine emulsified product that has been smoked and cooked.

Frankfurt sausages are usually eaten hot.

In this formulation, Foodpro™ B is added into the products to provide firmness, structure and thermal stability.

Due to the thermal stability, the final product maintains a good texture and bite feel.

Raw Materials	Proportion
4# pork meat	22.00 %
MDM-Chicken	25.00 %
Foodpro™ B fat 1:10:10 emulsion (prefabricated)	18.00 %
Foodphos PC300	0.30 %
Table salt (0.6% sodium nitrite)	1.80 %
Spices	0.60 %
Ascorbic acid	0.05 %
Potato starch	4.00 %
Skimmed milk powder	2.00 %
Foodpro™ B	2.15 %
Ice / water	24.10 %
Total	100.00 %



20% injection cooked ham

The injection of a large piece of whole ham contains 20% saline injection of Foodpro™ B.

Foodpro™ B provides a good structure to improve sliceability.

Foodpro™ B can reduce cooking losses.

Raw Materials	Proportion
3# pork meat	83.33%
Ice/ water	13.32%
Foodphos PJ300	0.30%
Table salt (0.6% sodium nitrite)	1.5%
Sodium ascorbate	0.05%
Glucose	1.00%
Foodpro™ B	0.50%
Total	100%