

September 2007

# scanpronews

## U P D A T E S

### Coming exhibitions

Visit us at:

**Food Ingredients Asia 2007  
Bangkok, 26-28 September**

BHJ Peptan exhibits at Diet-helm stand, hall 1-3, stand C1

**AgroProdMash 15-19 Oct  
Moscow, Russia**

BHJ Protein Foods exhibits with distributor in Pavillon 2, hall 2, stand 2E36

**Anuga 13-17 Oct, Germany**

BHJ Food companies exhibit in hall 6, stand A040. Protein Foods will be represented there, too.

## The milk protein market

*By L. Larsen, marketing manager*

According to a Frost and Sullivan report on the European Milk Protein Market, approx. 12% of the total milk protein market is used within the meat sector.

Milk proteins used in meat products include especially sodium caseinate, whey proteins and skimmed milk.

However, as caseinate and other milk proteins have been increasing significantly in price over the past 6 months, the industry is looking for suitable alternatives.

Functional animal proteins as SCANPRO™ are very interesting, both from a functional and cost efficient point of view, as can be seen in table 1.

## SCANPRO™ as an alternative to milk proteins

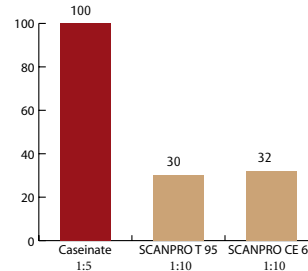
*By Carsten Rishøj, pilot plant manager*

Today many ground, reformed, and whole-muscle meat products rely on various additives to enhance the texture and water binding properties in a cost-effective manner.

Below graph illustrates a cost index of SCANPRO T 95 and SCANPRO CE 60 versus caseinate at a water binding ratio of 1:5 (caseinate), 1:10 (T 95) and 1:10 (CE 60).

**Table 1:**

*Cost index of caseinate versus SCANPRO*



Apart from the obvious cost saving, the use of SCANPRO™ as an alternative to milk proteins gives you the benefit of an animal protein for meat products.

Because of SCANPRO's ability to bind water and fat, SCANPRO™ can be used in various applications as an alternative to or in combination with milk proteins, e.g.:

- frankfurter (SCANPRO CE 60)
- liver paté (SCANPRO T 95)
- injected ham (SCANPRO T 95)

Below is an outline of the protein content and water binding capability of milk protein versus selected SCANPRO™ proteins.

## SCANPRO versus milk proteins

	Milk protein (sodium caseinate)	SCANPRO T 95	SCANPRO CE 60
Protein N x 6.25	90%	95-100%	55-57%
Water binding capacity	1:5-8	1:10-20	1:10-25

At [www.bhj.com](http://www.bhj.com) a guideline for the use of SCANPRO T 95 versus other functional ingredients - including milk proteins - is available. The guideline includes specific meat applications providing recipe suggestions and highlighting the features and benefits of each example.

For a complete application sheet, please visit [www.bhj.com](http://www.bhj.com). Any information given is subject to our disclaimer shown at our website



# Add value - add SCANPRO™

## CONTACTS



**Jens Grube Hansen**  
Area sales manager  
jgh@bhj.com



**Annette Steen**  
Area sales manager  
ant@bhj.com



**Eugenie Lamberty**  
Export manager  
eul@bhj.com



**Jørgen Holst Therkildsen**  
Area sales manager  
jht@bhj.com



**Larisa Faberté**  
Area sales manager  
laf@bhj.com



**Constantin Hutuleac**  
General manager  
BHJ Romania SRL  
costi.hutuleac@bhj.ro



**Daiva Kazemekaityte**  
Sales manager  
BHJ Baltic UAB  
dak@bhj.lt



**Charsten Vinther**  
Sales manager  
Protell Foods AB  
chv@bhj.com



**Jørgen Kjeldsen**  
Senior application manager  
jrk@bhj.com



**Carsten Rishøj**  
Pilot plant manager  
car@bhj.com

## SCANPRO™ versus milk proteins in emulsified products

By Annette Steen, area sales manager

### Frankfurter with SCANPRO CE 60

Below is a recipe suggestion for a frankfurter sausage, where SCANPRO CE 60 is used as an alternative to caseinate resulting in a cost reduction of up to approximately 6%.

In this recipe, SCANPRO CE 60 is the perfect choice due to its excellent cold fat emulsifying and fat stabilizing properties.

SCANPRO CE 60 is also very heat stable ensuring firmness and structure, which is essential when used in hot served applications.

SCANPRO CE 60 can be used as a dry addition in the production process and requires no changes in your production process.

Add SCANPRO CE 60 where you would normally add the caseinate.

### Mousse de Foie with SCANPRO T 95

In below recipe suggestion, SCANPRO T 95 is used as an emulsifier maintaining the spreadability of the mousse de foie.

Visit [www.bhj.com](http://www.bhj.com) for a complete application sheet, or call your area sales manager.

#### Recipe suggestions

Mousse de Foie with SCANPRO T 95	%
Pork belly strips without skin	40.00
Pork liver	21.00
Hot water (80°C)	34.85
SCANPRO T 95	1.00
Sodium nitrite salt	1.80
Ascorbic acid	0.05
Dextrose	1.00
White pepper	0.09
Black pepper	0.05
Onion powder	0.08
Allspice	0.04
Nutmeg	0.02
Mace	0.01
Ginger	0.01
<b>Total</b>	<b>100.00</b>

## SCANPRO™ in combination with milk proteins in injected products

By Jens Grube Hansen, area sales manager

### Ham with SCANPRO T 95

In injected products, SCANPRO T 95 will often be used in combination with other functional ingredients as e.g. caseinate.

Below is a recipe suggestion for an injected ham 40%, closed cooking.

By combining caseinate and SCANPRO T 95 in this recipe, a reduced formulation cost can be achieved maintaining the sliceability of the ham.

Contact us to discuss the use of SCANPRO T 95 in your injected products.

## Recipe suggestions

Frankfurter	w/caseinate	w/SCANPRO CE 60	Injected ham	w/caseinate	combination
	%	%		%	%
Beef neck meat 85/15	15.70	15.70	Pork whole-muscle ham	71.43	71.43
Pork meat 75/25	25.70	25.70	Ice/water 25/75	23.62	24.17
Fat trimming	24.70	24.70	Sodium tripolyphosphate	0.40	0.40
Skin	4.00	4.00	Sodium nitrite salt	2.00	2.00
Nitrite salt	1.85	1.85	Dextrose	1.00	1.00
Water/ice	25.00	25.50	Sodium ascorbate	0.05	0.05
Phosphate	0.30	0.30	SCANPRO T 95	-	0.20
Dextrose	1.00	1.00	Sodium caseinate	1.50	0.75
Sodium caseinate	1.00	-	<b>Total</b>	<b>100.00</b>	<b>100.00</b>
SCANPRO CE 60	-	0.50			
Ascorbic acid	0.05	0.05			
Spices	0.70	0.70			
<b>Total</b>	<b>100.00</b>	<b>100.00</b>			

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Edited by  
**Lise-Lotte M. Larsen**  
Marketing manager  
lml@bhj.com

BHJ A/S  
PROTEIN FOODS  
Denmark  
Tel +45 74 35 35 35  
protein@bhj.com  
www.bhj.com