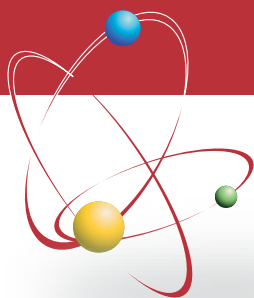


SCANPRO™



Intelligent solutions Protein compound systems

SCANPRO™ Intelligent solutions are protein compound systems based on animal proteins.

Cost-in-use based on functionality is optimized to meet your ingredient needs in various meat formulations.

Consistent quality and performance, convenience and cost effectiveness are some of the direct benefits using SCANPRO™ Intelligent solutions.

Combining your needs!

SCANPRO CE 40

- a new product from BHJ Protein Foods

- an alternative to soya isolate
- a fat binder in cold fat pre-emulsions
- stretch your raw materials



Soya replacement with SCANPRO CE 40

SCANPRO CE 40 has proven to be an excellent alternative to soya isolate. SCANPRO CE 40 is a protein compound based on animal proteins. From a functional point of view SCANPRO CE 40 will bind three times more than typical soya isolate. SCANPRO CE 40 binds up to 1:10-20 parts of fat and/or water.

BENEFITS

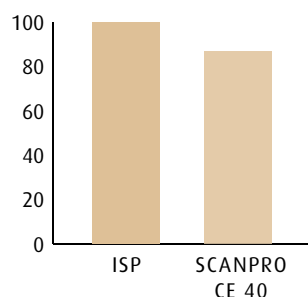
Soya replacement

SCANPRO CE 40 is based on animal proteins and has no known allergens. If SCANPRO CE 40 is used as an alternative to soya, meat processors can avoid soya on their label.

Cost-in-use optimization

Due to the fact that SCANPRO CE 40 binds three times more than soya isolate, SCANPRO CE 40 is a cost-effective binding agent and emulsifier. Of course depending on the specific application, use and local costs.

Cost-in-use index Soya vs. SCANPRO CE 40



ISP 1:5 = protein:water
SCANPRO CE 40 1:15 = protein:water

APPLICATIONS AREAS

Emulsified products

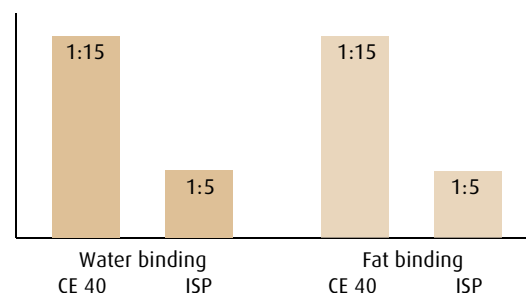
Cooked sausages - vienna, hot dog types, frankfurter

Cold cuts - mortadella, lyoner (Russian types)

HOW TO USE SCANPRO CE 40?

SCANPRO CE 40 can emulsify fat in a ratio of up to 1:10-15 and can be used both for pre-emulsion as well as in direct addition into the bowl cutter. Adding SCANPRO CE 40 as a dry powder makes an exchange of other emulsifying ingredients easy. SCANPRO CE 40 binds three times more than soya isolate, e.g. 0.33% SCANPRO CE 40 equals 1% soya.

Functionality



NB: Typical reference

Procedure - dry addition

1. Add lean meat, phosphate and 1/3 of the ice/water
2. Add SCANPRO CE 40 and the rest of the ice/water
3. Add spices - including salt, fat, fatty meat and the remaining ingredients
4. Add starch
5. Emulsion temperature 14°C
6. Stuffing/smoking and/or cooking



Heat-stable cold fat pre-emulsion with SCANPRO CE 40

SCANPRO CE 40 has been created with cold fat emulsification capability in mind. SCANPRO CE 40 has proven to be an excellent fat binder providing a stable, white and heat stable emulsion in the finished meat product. SCANPRO CE 40 can be used in any meat application that requires fat emulsifying by mechanical force.

BENEFITS

Pre-emulsions - ratio 1:10:15 used

- as an alternative to fat

By introducing a pre-emulsion as a fat substitute you can reduce the actual fat content of the formulation by at least 50%.

- to reduce or replace soya

Using SCANPRO CE 40 in a fat emulsion will stabilize your formulation with less soya on the label.

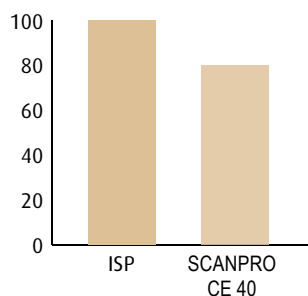
Cold emulsifying and heat stable

As SCANPRO CE 40 is cold emulsifying it is cost-effective to use in the production process. Fat emulsions based on SCANPRO CE 40 are thermoreversible and suitable for products eaten hot.

Reduction of formulation costs

Depending on the local cost of fat a cost saving may be obtainable by replacing back fat or fat trimmings with a SCANPRO CE 40 fat emulsion.

Cost index fat emulsions



ISP 1:5:5 = protein:fat:water

SCANPRO CE 40 1:10:15 = protein:fat:water

HOW TO USE SCANPRO CE 40?

Pre-emulsion prepared in bowl cutter

Pre-emulsions with SCANPRO CE 40 can be prepared cold and are non-reversible. The emulsification temperature should be minimum 18°C.

Fat and SCANPRO CE 40 are added into the bowl cutter and mixed. Water is added, and chopped at high speed until a homogeneous emulsion has been obtained.

It is recommended to store the pre-emulsion under chilled condition until point of usage.

In general, 5-25% of the pre-emulsion is used depending on the finished product. To avoid air holes in the pre-emulsion, we recommend to use vacuum during the chopping process. The pre-emulsion is freeze-stable. Adding salt to the pre-emulsion is not recommendable.



Stretch your raw materials with SCANPRO CE 40

With the excellent gelling capacity of SCANPRO CE 40 it is possible to stretch your meat raw materials, giving you a cost-effective meat analogue. SCANPRO CE 40 provides a strong gel that can upgrade the functionality of cheap raw materials in the end product.

BENEFITS

Stretch your meat raw materials

Using SCANPRO CE 40 together with meat or MDM ensures a meaty texture.

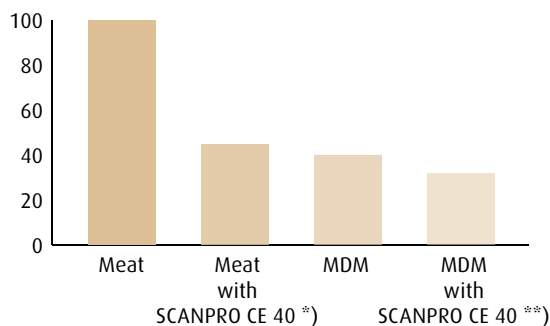
Good alternative to meat raw materials

SCANPRO CE 40 is based on animal proteins, and is non-allergenic.

Reduction of formulation costs

Using SCANPRO CE 40 can help you reduce formulation costs, depending on the specific application, use and local costs.

Cost index meat analogue



*) protein:meat:water = 1:3:10

**) protein:MDM:water = 1:3:10

HOW TO USE SCANPRO CE 40?

When using meat trimmings, use the following ratio:

1 part SCANPRO CE 40 - 3 parts of trimming - 10 parts of water

1. Add trimmings to the bowl cutter and chop finely
2. Add SCANPRO CE 40 and water
3. Chop until homogeneous *)
4. Rest under chilled condition at least two hours before use

*) 1% nitrite salt may be added for shelf life – add at the end of the process.

The same procedure can be followed when using MDM.

SCANPRO CE 40

Appearance

Particle size: Fine powder
Flavour: Neutral
Colour: Creamy white

Functionality

Water binding: 1:10-20
Fat binding: 1:10-15

Typical analysis

Protein N x 6.25: 47-52%
Fat: 4-9%
Water: 10-13%

Further information

The information contained in this folder is subject to our disclaimer and product specifications which can be found at our website.

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