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The use of functional ingredients can help define the texture of the end product. Often various functional ingredients are used in combination with one another.

SCANPRO™ is a versatile product that can often be used in combination with other functional ingredients achieving a positive effect.

Or it can be used as a substitution to other functional ingredients.

Below is a guideline to the use of SCANPRO T 95 versus other functional ingredients - either in combination or as a substitution.

The features and benefits of course depend upon the specific application. In our guidelines we have chosen some examples of meat applications, in which features and benefits of SCANPRO™ versus other functional ingredients are highlighted.

All references to cost reductions are based on indexes, as the specific prices may vary.

The information below are typical features and benefits based on our knowledge and trials and should be used as a guideline only.

It is the user's responsibility to make tests to ensure that the products will work in the actual process and that the use of our products is in accordance with existing legislation.

Click through the guideline using the »

- in selected meat applications

	Milk protein	Vegetable protein	Carrageenan
SCANPRO T 95	<ul style="list-style-type: none"> » 40% inj. ham, closed cooking » Cold cuts 	<ul style="list-style-type: none"> » 40% inj. ham, closed cooking » 50% inj. ham, open cooking » Cold cuts 	<ul style="list-style-type: none"> » 50% inj. ham, open cooking



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SCANPRO T 95 / Milk protein

40% Injected ham, closed cooking

General information

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	SCANPRO T 95	Milk protein (sodium caseinate)
Protein N x 6.25	95-100%	90%
Water binding	1:10-20	1:5

Substituting milk protein by SCANPRO T 95 » [click for recipe suggestion](#)

Features

Animal protein from pork
 No known allergens

Benefits

Animal protein for meat products
 Non-allergenic

Combining SCANPRO T 95 and milk protein » [click for recipe suggestion](#)

Features

Animal protein from pork
 High water binding capacity
 Reduced cooking loss » [click for further info](#)
 Higher yield

Benefits

Animal protein for meat products
 Reduced purge (30 days period) » [click for further info](#)
 Improved sliceability
 Higher yield » [click for further info](#)
 Reduced formulation costs

SCANPRO VERSUS OTHER FUNCTIONAL INGREDIENTS

APPLICATION SHEET

5.15-E

40% injected ham – closed cooking with SCANPRO T 95 or caseinate resp.

Description

Below you find two recipe suggestions. A 40% injected ham with SCANPRO T 95 and caseinate respectively. Using SCANPRO T 95 as a substitution to caseinate gives you the benefit of an animal protein for meat products with no known allergens.



Recipe suggestion	SCANPRO T 95	Caseinate
	%	%
Pork whole-muscle ham	71.43	71.43
Ice/water 25/75	24.72	23.62
Sodium tripolyphosphate	0.40	0.40
Sodium nitrite salt	2.00	2.00
Dextrose	1.00	1.00
Sodium ascorbate	0.05	0.05
SCANPRO T 95	0.40	-
Sodium caseinate	-	1.50
Total	100.00	100.00

Production procedure

1. Dissolve the phosphate in water.
2. Add the salt and dissolve it.
3. Dry-blend the functional ingredient with dextrose and sodium ascorbate, and add under constant stirring.
4. Inject the brine into the meat once or twice, depending on the pump and pressure.
5. The brine has to be kept agitated during injection.
6. Tenderize the meat.
7. Fill the meat into the massager together with the remaining brine.
8. Fill into cooking bags, and put the bags into moulds.
9. Cook to a temperature at centre of 68°C.
10. After cooking the moulds are cooled down. Let them rest overnight.

Tumble and massage process

Revolutions	Total time	Work (m)	Pause (m)	Vacuum	Total
6	12	20	10	90%	2880

Disclaimer

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SCANPRO VERSUS OTHER FUNCTIONAL INGREDIENTS

APPLICATION SHEET

5.16-E

40% injected ham – closed cooking with SCANPRO T 95 and caseinate

Description

Below you will find a recipe suggestion for a 40% injected ham with SCANPRO T 95 and caseinate in a combination, compared to a standard with no functional ingredients. Using these two functional ingredients in combination reduces purge as well as cooking loss resulting in an improved sliceability and a higher yield.

Recipe suggestion

Recipe suggestion	Standard %	T 95 + Caseinate %
Pork whole-muscle ham	71.43	71.43
Ice/water 25/75	25.12	24.17
Sodium tripolyphosphate	0.40	0.40
Sodium nitrite salt	2.00	2.00
Dextrose	1.00	1.00
Sodium ascorbate	0.05	0.05
SCANPRO T 95	-	0.20
Sodium caseinate	-	0.75
Total	100.00	100.00

Production procedure

1. Dissolve the phosphate in water.
2. Add the salt and dissolve it.
3. Dry-blend SCANPRO T 95 and caseinate with dextrose and sodium ascorbate, and add under constant stirring.
4. Inject the brine into the meat once or twice, depending on the pump and pressure.
5. The brine has to be kept agitated during injection.
6. Tenderize the meat.
7. Fill the meat into the massager together with the remaining brine.
8. Fill into cooking bags, and put the bags into moulds.
9. Cook to a temperature at centre of 68°C.
10. After cooking the moulds are cooled down. Let them rest overnight.

Tumble and massage process

Revolutions	Total time	Work (m)	Pause (m)	Vacuum	Total
6	12	40	20	90%	2880

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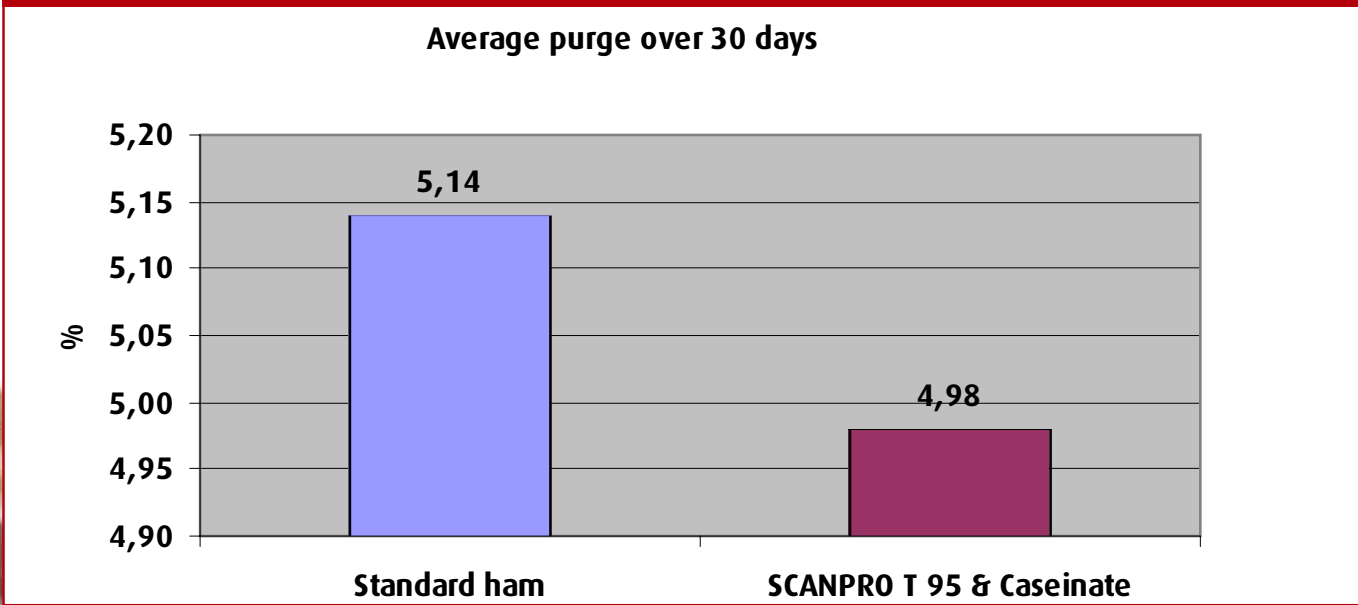




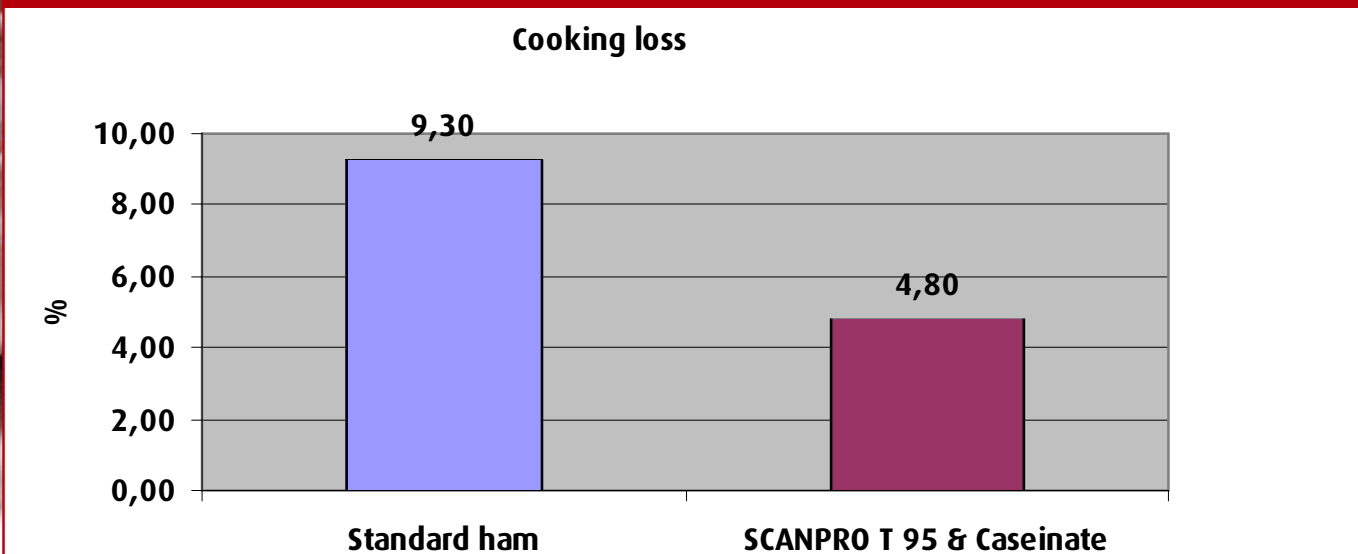
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Purge in a 40% injected ham, closed cooking



Cooking loss in a 40% injected ham, closed cooking





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SCANPRO T 95 / Milk protein

Cold cut

General information

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	SCANPRO T 95	Milk protein (sodium caseinate)
Protein N x 6.25	95-100%	90%
Water binding	1:10-20	1:5
Fat binding	1:15	1:5

Substitution milk protein by SCANPRO T 95 » click for recipe suggestion

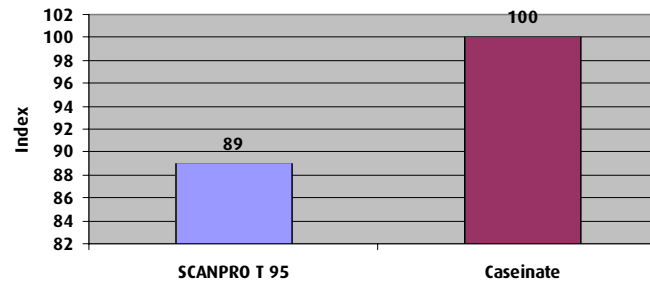
Features

- Animal protein from pork
- No known allergens
- High water binding capacity

Benefits

- Animal protein for meat products
- Non-allergenic
- Reduced formulation costs

Cost index:



SCANPRO VERSUS OTHER FUNCTIONAL INGREDIENTS

APPLICATION SHEET

5.21-E

Cold Cuts with SCANPRO T 95 or caseinate respectively

Description

Below you find two recipe suggestions. A cold cut with SCANPRO T 95 and caseinate respectively. Using SCANPRO T 95 as a substitution to caseinate in this recipe gives you the benefit of an animal protein for meat products with no known allergens. Due to its high water binding capacity, it also reduces formulation costs.



Recipe suggestion	SCANPRO T 95 %	Caseinate %
Pork jowls without skin	25.00	25.00
Pork fat trimmings	15.00	15.00
Pork shoulder 80/20	25.00	25.00
Ice/water 50/50	29.25	28.25
Sodium tripolyphosphate	0.40	0.40
Sodium nitrite salt	1.80	1,80
SCANPRO T 95	1.00	-
Sodium caseinate	-	2.00
Dextrose	1.00	1.00
Spices	0.50	0.50
Ascorbic acid	0.05	0.05
Potato starch	1.00	1.00
Total	100.00	100.00

Production procedure

1. Add all meat ingredients to the bowl chopper.
2. Add phosphate, salt and 1/3 of the water.
3. Add the protein.
4. Add the rest of the water (2/3).
5. Add the ascorbic acid and spices.
6. Add the potato starch.
7. Chop to an end temperature of 12°C.
8. Fill the products in 80 mm casings, and cook to a core temperature of 68°C.

Cooking	Temperature	80°C
	Relative humidity	100%
	Core temperature	min. 68°C

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SCANPRO T 95 / Vegetable protein

40% Injected ham, closed cooking

General information

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	SCANPRO T 95	Soy isolate protein	Soy concentrate
Protein N x 6.25	95-100%	90%	70%
Water binding	1:10-20	1:5	1:4

Substituting vegetable protein by SCANPRO T 95 » [click for recipe suggestion](#)

Features

Animal protein from pork

No known allergens

Reduced cooking loss » [click for further info](#)

Higher yield

Benefits

Animal protein for meat products

Increased animal protein content

Non-allergenic

Higher yield » [click for further info](#)

Reduced formulation costs

Combining SCANPRO T 95 and vegetable protein » [click for recipe suggestion](#)

Features

Animal protein from pork

No known allergens

Less purge » [click for further info](#)

Improved firmness

Improved cohesion

Reduced cooking loss » [click for further info](#)

Higher yield

Benefits

Animal protein for meat products

Increased animal content

Non-allergenic

Reduced microbiological risks

Improved sliceability

Improved texture

Higher yield » [click for further info](#)

Reduced formulation costs


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SCANPRO VERSUS OTHER FUNCTIONAL INGREDIENTS

APPLICATION SHEET

5.18-E
40% injected ham – closed cooking with SCANPRO T 95 or soy isolate resp.

Description

Below you find two recipe suggestions. A 40% injected ham with SCANPRO T 95 and soy isolate respectively. Using SCANPRO T 95 as a substitution to soy isolate gives you the benefit of an animal protein for meat products with no known allergens. It also results in a reduced cooking loss and a higher yield.

Recipe suggestion	SCANPRO T 95 %	Soy isolate %
Pork whole-muscle ham	71.43	71.43
Ice/water 25/75	24.72	23.62
Sodium tripolyphosphate	0.40	0.40
Sodium nitrite salt	2.00	2.00
Dextrose	1.00	1.00
Sodium ascorbate	0.05	0.05
SCANPRO T 95	0.40	-
Soy isolate	-	1.50
Total	100.00	100.00

Production procedure

1. Dissolve the phosphate in water.
2. Add soy isolate under constant stirring.
3. Add the salt, and dissolve it.
4. Dry-blend SCANPRO T 95 with dextrose and sodium ascorbate, and add under constant stirring.
5. Inject the brine into the meat once or twice, depending on the pump and pressure.
6. The brine has to be kept agitated during injection.
7. Tenderize the meat.
8. Fill the meat into the massager together with the remaining brine.
9. Fill into cooking bags, and put the bags into moulds.
10. Cook to a temperature at centre of 68°C.
11. After cooking the moulds are cooled down. Let them rest overnight.

Tumble and massage process

Revolutions	Total time	Work (m)	Pause (m)	Vacuum	Total
6	12	20	10	90%	2880

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SCANPRO VERSUS OTHER FUNCTIONAL INGREDIENTS

APPLICATION SHEET

5.17-E

40% injected ham – closed cooking with SCANPRO T 95 and soy isolate

Description

Below you will find a recipe suggestion on a 40% injected ham with SCANPRO T 95 and soy isolate in a combination, compared to a standard with no functional ingredients. Using these two functional ingredients in combination reduces purge as well as cooking loss resulting in reduced formulation costs too.

Recipe suggestion

Recipe suggestion	Standard %	T 95 + soy isolate %
Pork whole-muscle ham	71.43	71.43
Ice/water 25/75	25.12	24.17
Sodium tripolyphosphate	0.40	0.40
Sodium nitrite salt	2.00	2.00
Dextrose	1.00	1.00
Sodium ascorbate	0.05	0.05
SCANPRO T 95	-	0.20
Soy isolate	-	0.75
Total	100.00	100.00

Production procedure

1. Dissolve the phosphate in water.
2. Add the soy isolate, and dissolve it.
3. Add the salt, and dissolve it.
4. Dry-blend SCANPRO T 95 with dextrose and sodium ascorbate, and add under constant stirring.
5. Inject the brine into the meat once or twice, depending on the pump and pressure.
6. The brine has to be kept agitated during injection.
7. Tenderize the meat.
8. Fill the meat into the massager together with the remaining brine.
9. Fill into cooking bags, and put the bags into moulds.
10. Cook to a temperature at centre of 68°C.
11. After cooking the moulds are cooled down. Let them rest overnight.

Tumble and massage process

Revolutions	Total time	Work (m)	Pause (m)	Vacuum	Total
6	12	20	10	90%	2880

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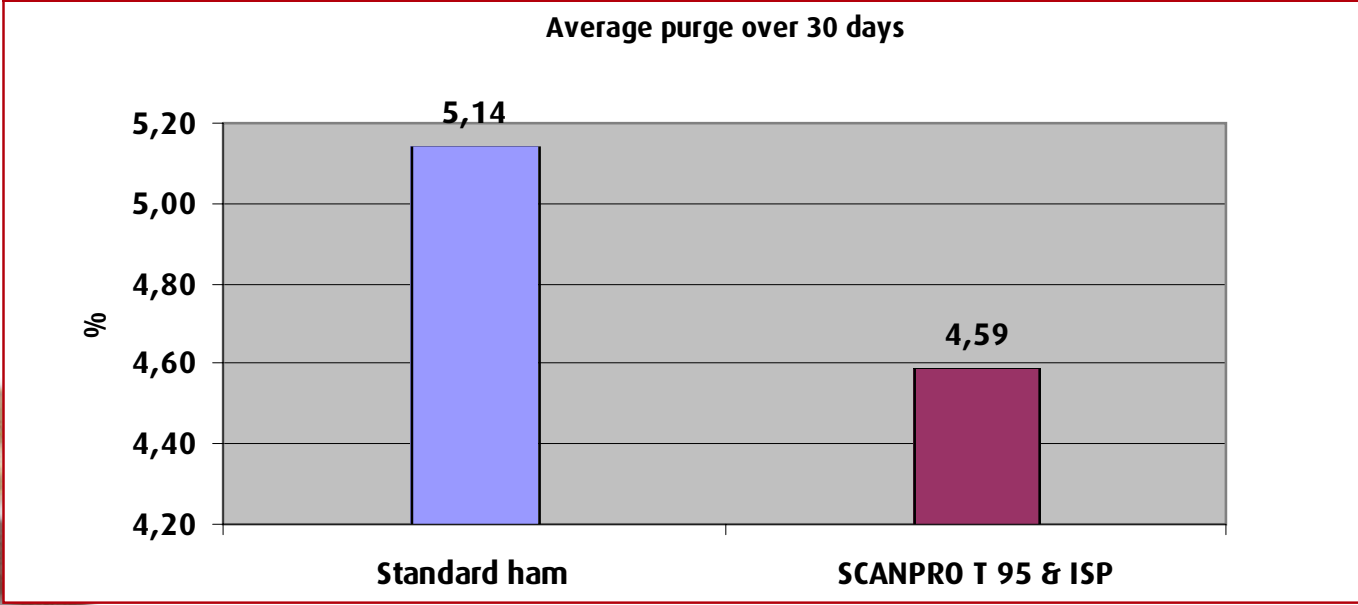




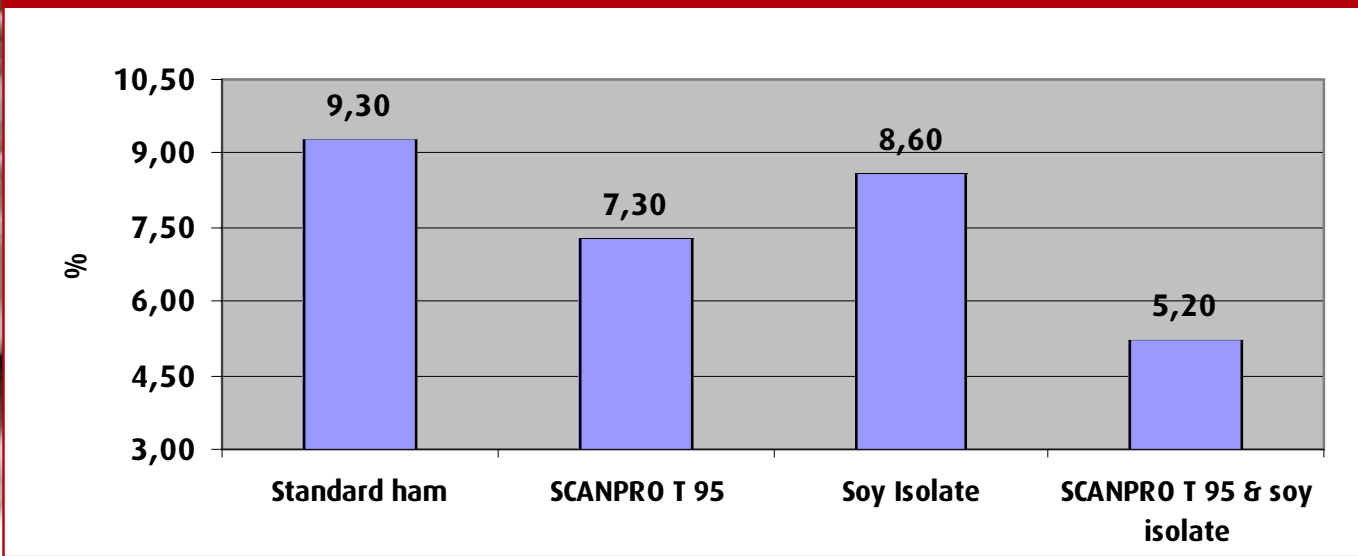
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Purge in a 40% injected ham, closed cooking



Cooking loss in a 40% injected ham, closed cooking





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SCANPRO T 95 / Vegetable protein

50% injected ham, open cooking

General information

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	SCANPRO T 95	Soy isolate protein
Protein N x 6.25	95-100%	90%
Water binding	1:10-20	1:5

Substituting vegetable protein by SCANPRO T 95 » click for recipe suggestion

Features

- Animal protein from pork

- No known allergens

- Less purge » click for further info

Benefits

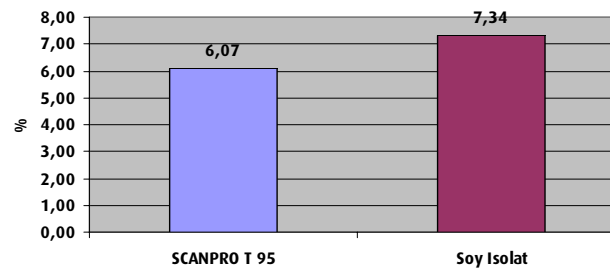
- Animal protein for meat products

- Increased animal protein content

- Non-allergenic

- Reduced microbiological risks

Average purge over 30 days



SCANPRO VERSUS OTHER FUNCTIONAL INGREDIENTS

APPLICATION SHEET

5.20-E

50% injected ham – open cooking with SCANPRO T 95 or soy isolate resp.

Description

Below you find two recipe suggestions. A 50% injected ham with SCANPRO T 95 and soy isolate respectively. Using SCANPRO T 95 as a substitution to soy isolate gives you the benefit of an animal protein for meat products with no known allergens. It also reduces purge resulting in a reduced risk for microbiological problems.

Recipe suggestion	SCANPRO T 95	Soy isolate
	%	%
Pork whole-muscle ham	66.67	66.67
Ice/water 25/75	29.28	28.08
Sodium tripolyphosphate	0.50	0.50
Sodium nitrite salt	2.00	2.00
Dextrose	1.00	1.00
Sodium ascorbate	0.05	0.05
SCANPRO T 95	0.50	-
Soy isolate	-	1.70
Total	100.00	100.00

Production procedure

1. Dissolve the phosphate in water.
2. Add the soy protein under constant stirring.
3. Add the salt and dissolve it.
4. Dry-blend SCANPRO T 95 with dextrose and sodium ascorbate, and add under constant stirring.
5. Inject the brine into the meat once or twice, depending on the pump and pressure.
6. The brine has to be kept agitated during injection.
7. Fill the meat into the massager together with the remaining brine.

Drying	Time	30 minutes
	Temperature	50°C
Smoking	Time	60 minutes
	Temperature	50°C
Cooking	Temperature	80°C
	Relative humidity	100%
	Core temperature	68°C

Tumble and massage process

Revolutions	Total time	Work (m)	Pause (m)	Vacuum	Total
6	12	20	10	90%	2880

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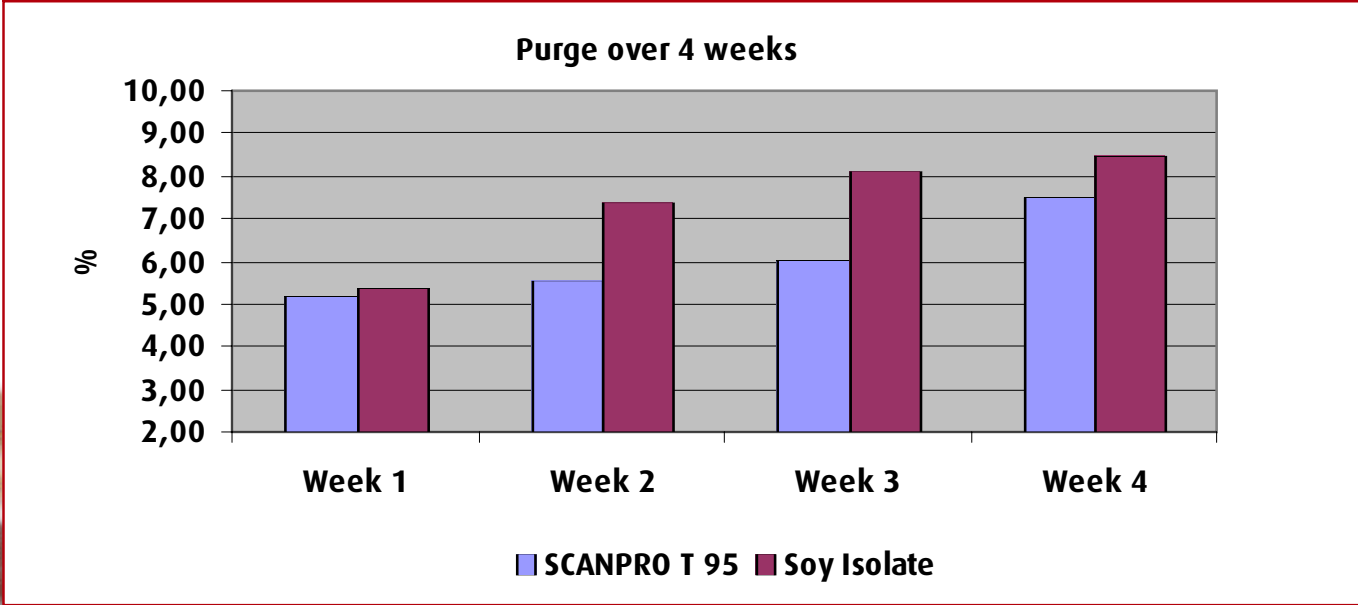




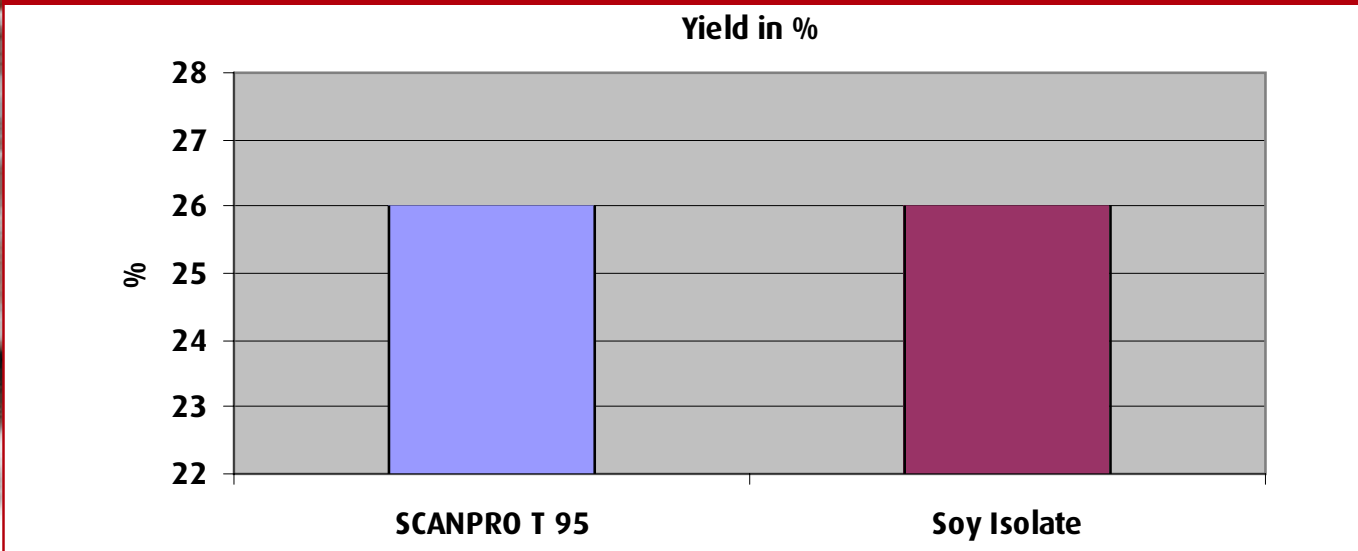
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Purge in a 50% injected ham, open cooking



Yield in a 50% injected ham, open cooking





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SCANPRO T 95 / Vegetable protein

Cold cut

General information

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	SCANPRO T 95	Soy isolate protein	Soy concentrate
Protein N x 6.25	95-100%	90%	70%
Water binding	1:10-20	1:5	1:4
Fat binding	1:15	1:5	1:4

Substituting vegetable protein by SCANPRO T 95 » [click for recipe suggestion](#)

Features

Animal protein from pork

No known allergens

Improved firmness (measured by texture analysis)

High water binding capacity

Benefits

Animal protein for meat products

Meatier taste

Increased animal protein content

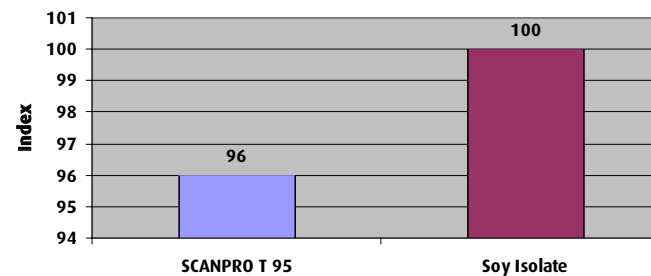
Non-allergenic

Improved texture

Less purge

Reduced formulation costs

Cost index:



SCANPRO VERSUS OTHER FUNCTIONAL INGREDIENTS

APPLICATION SHEET

5.22-E

Cold Cuts with SCANPRO T 95 or soy isolate respectively

Description

Below you find two recipe suggestions. A cold cut with SCANPRO T 95 and soy isolate respectively. Using SCANPRO T 95 as a substitution to soy isolate in this recipe gives you the benefit of an animal protein for meat products with no known allergens. Due to its high water binding capacity, it also reduces purge and formulation costs and improves the firmness of the end product.



Recipe suggestion	SCANPRO T 95	Soy isolate
	%	%
Pork jowls without skin	25.00	25.00
Pork fat trimmings	15.00	15.00
Pork shoulder 80/20	25.00	25.00
Ice/water 50/50	29.55	28.25
Sodium tripolyphosphate	0.40	0.40
Sodium nitrite salt	1.80	1.80
SCANPRO T 95	0.70	-
Soy isolate	-	2.00
Dextrose	1.00	1.00
Spices	0.50	0.50
Ascorbic acid	0.05	0.05
Potato starch	1.00	1.00
Total	100.00	100.00

Production procedure

1. Add all meat ingredients to the bowl chopper.
2. Add phosphate, salt and 1/3 of the water.
3. Add the protein.
4. Add the rest of the water (2/3).
5. Add the ascorbic acid and spices.
6. Add the potato starch.
7. Chop to an end temperature of 12°C.
8. Fill the products in 80 mm casings, and cook to a core temperature of 68°C.

Cooking	Temperature	80°C
	Relative humidity	100%
	Core temperature	min. 68°C

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SCANPRO T 95 / Carrageenan

50% injected ham, open cooking

General information

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	SCANPRO T 95	Carrageenan (semi-refined)
Protein N x 6.25	95-100%	
Water binding	1:10-20	1:40

Substituting carrageenan by SCANPRO T 95 » click for recipe suggestion

Features

Animal protein from pork

Less purge

Equal yield

Benefits

Increased animal protein content

Meatier texture and bite

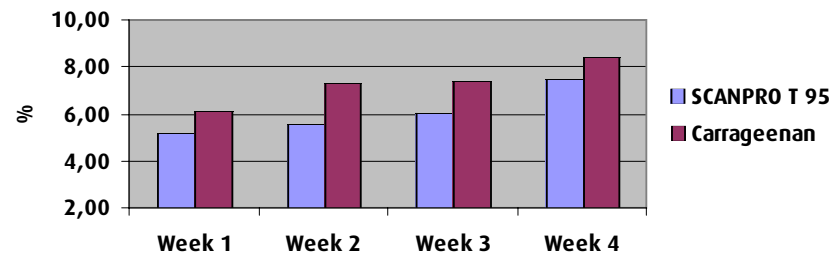
No E-numbers and thus a cleaner labelling

Reduced microbiological risks

A more dry surface of end product

No change in formulation costs

Purge over 4 weeks in a 50% injected ham:




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SCANPRO VERSUS OTHER FUNCTIONAL INGREDIENTS

APPLICATION SHEET

5.19-E
50% injected ham – open cooking with SCANPRO T 95 or carrageenan resp.

Description

Below you find two recipe suggestions. A 50% injected ham with SCANPRO T 95 and carrageenan respectively. Using SCANPRO T 95 as a substitution to carrageenan gives you the benefit of an animal protein for meat products with no E-numbers. It also reduces purge resulting in a reduced risk for micro-biological problems. The two end products have the same yield.

Recipe suggestion	SCANPRO T 95	Carrageenan
	%	%
Pork whole-muscle ham	66.67	66.67
Ice/water 25/75	29.29	29.28
Sodium tripolyphosphate	0.50	0.50
Sodium nitrite salt	2.00	2.00
Dextrose	1.00	1.00
Sodium ascorbate	0.05	0.05
SCANPRO T 95	0.50	-
Semi-refined carrageenan	-	0.50
Total	100.00	100.00

Production procedure

1. Dissolve the phosphate in water.
2. Add the salt and dissolve it.
3. Dry-blend functional ingredient with dextrose and sodium ascorbate, and add under constant stirring.
4. Inject the brine into the meat once or twice, depending on the pump and pressure.
5. The brine has to be kept agitated during injection.
6. Fill the meat into the massager together with the remaining brine.

Drying	Time	30 minutes
	Temperature	50°C
Smoking	Time	60 minutes
	Temperature	50°C
Cooking	Temperature	80°C
	Relative humidity	100%
	Core temperature	68°C

Tumble and massage process

Revolutions	Total time	Work (m)	Pause (m)	Vacuum	Total
6	12	20	10	90%	2880

Disclaimer

Our recommendations for the use of our products are to the best of our knowledge true and correct. It is the user's responsibility to make tests to ensure that the products will work in the actual process and that the use of our products is in accordance with existing legislation. Our products have been analysed in accordance with independent internationally approved methods, copies of which are available upon request. All specifications are based upon typical results from reference samples, and because of the nature of the raw material there may occur some natural variations. We acknowledge that the crossing of species can be either legally prohibited or ethically incorrect. It is the user's responsibility to ensure that the products are used correctly, and we disclaim responsibility regarding disputes or complaints based on cross-species contamination in consumer end products.

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