



BHJ A/S
Protein Foods
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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

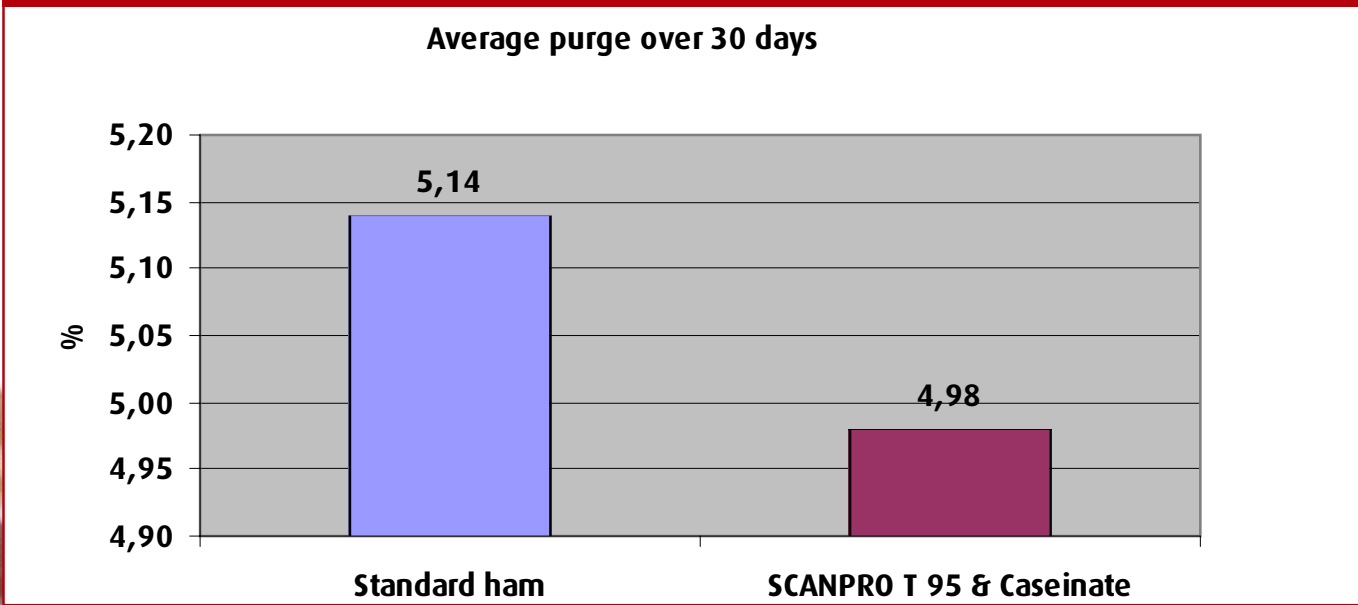
- Animal protein for meat products
- Reduced purge (30 days period) » click for further info
- Improved sliceability
- Higher yield » click for further info
- Reduced formulation costs



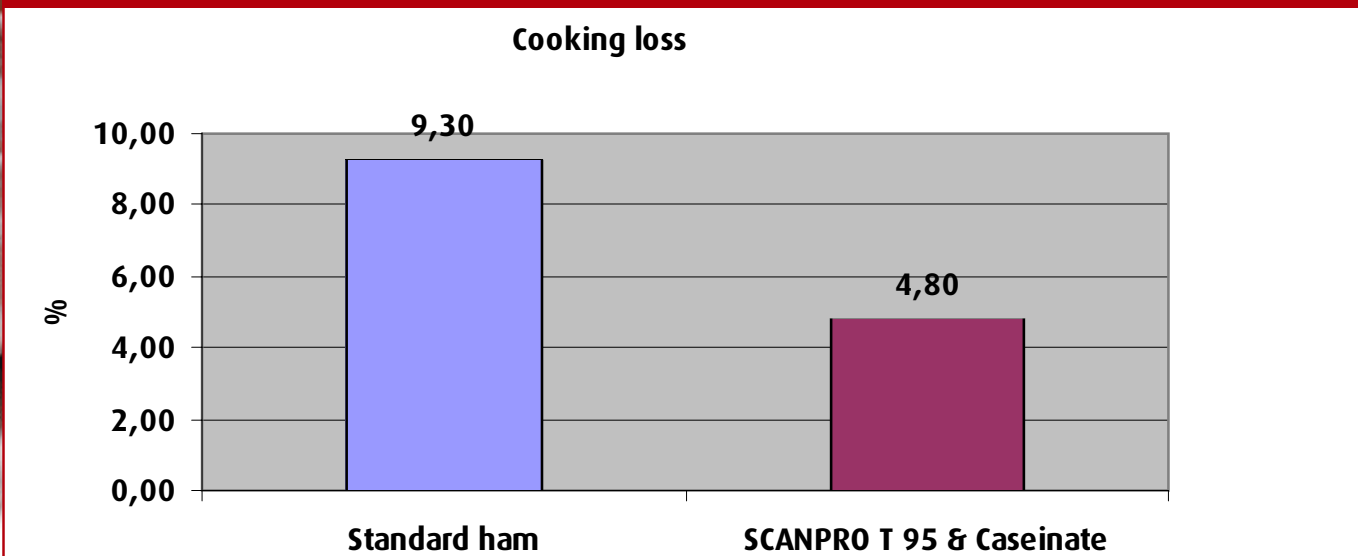
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Purge in a 40% injected ham, closed cooking



Cooking loss in a 40% injected ham, closed cooking





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SCANPRO T 95 / Milk protein

Cold cut

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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

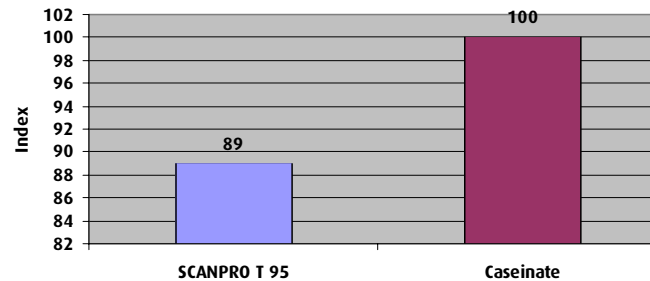
Features

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

Benefits

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

Cost index:





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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

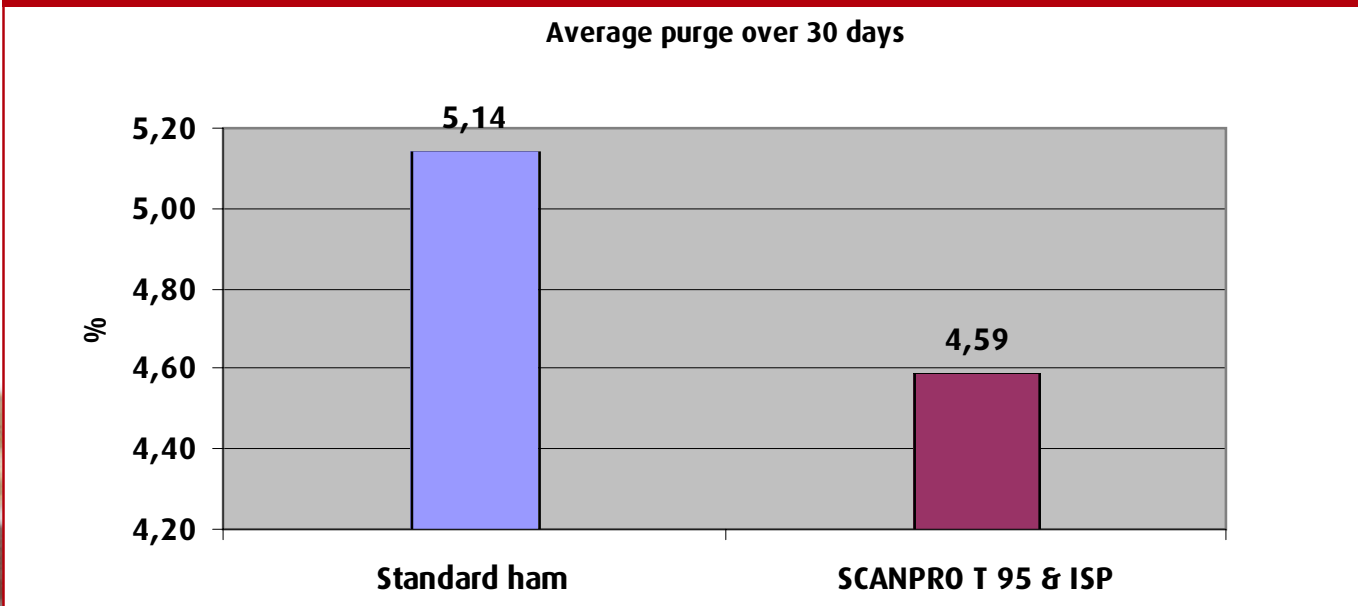
Reduced formulation costs



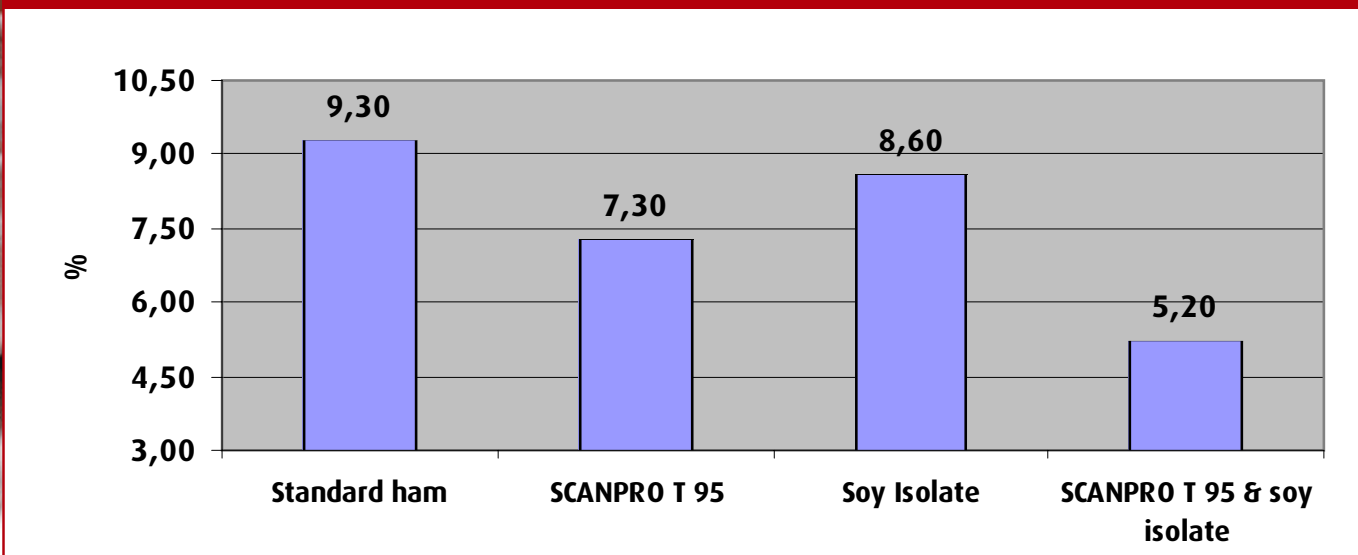
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Purge in a 40% injected ham, closed cooking



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

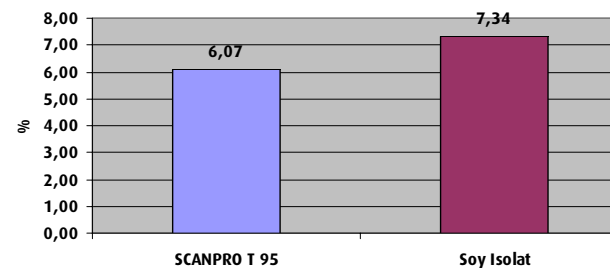
Animal protein for meat products

Increased animal protein content

Non-allergenic

Reduced microbiological risks

Average purge over 30 days

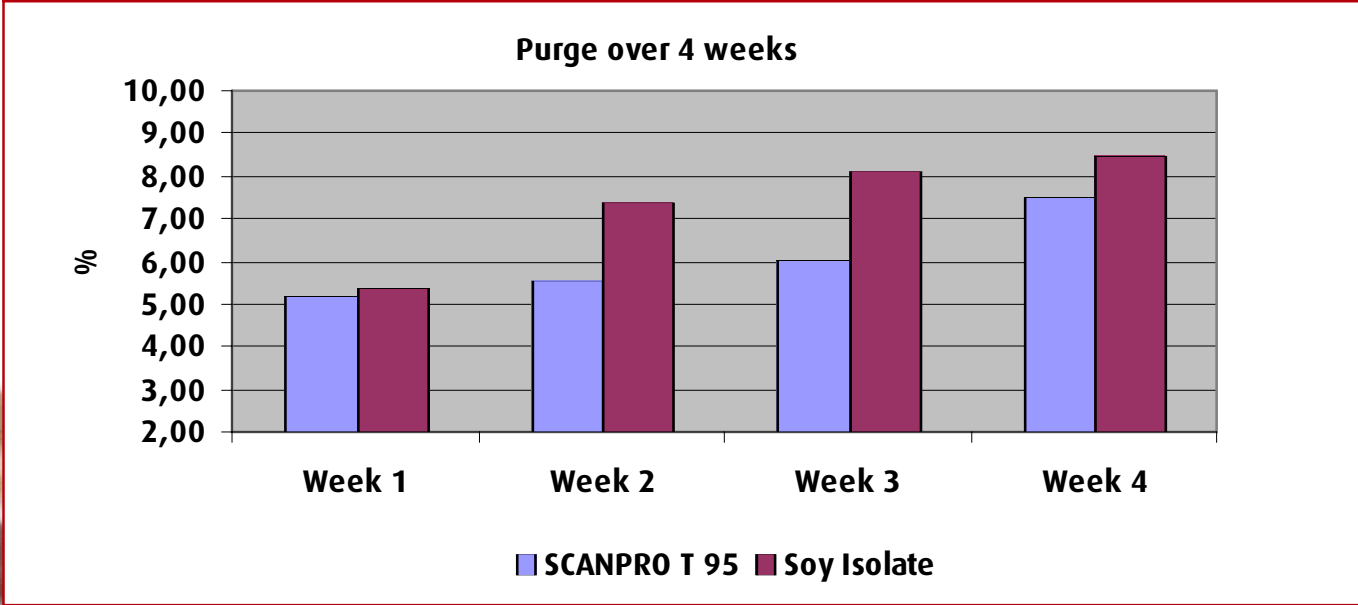




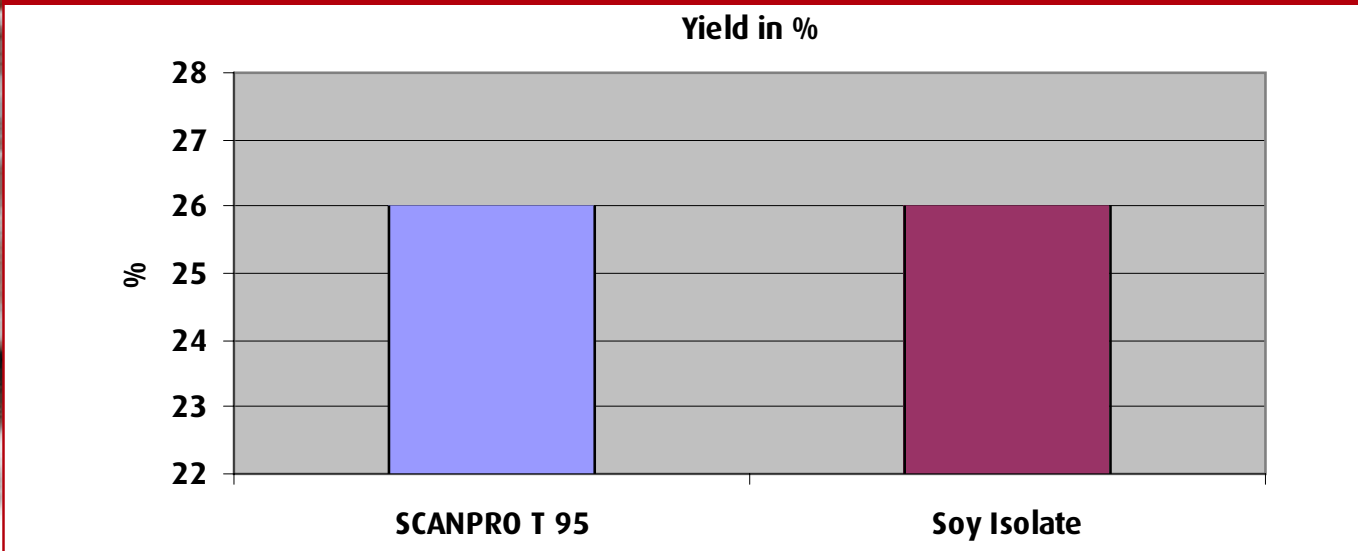
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Purge in a 50% injected ham, open cooking



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

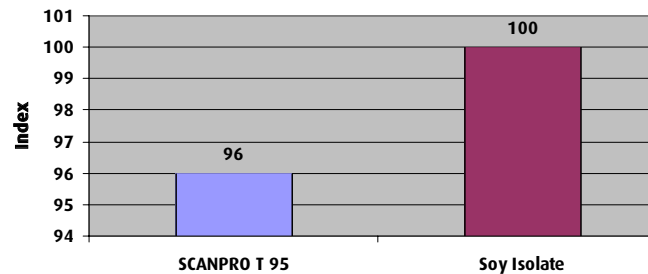
Non-allergenic

Improved texture

Less purge

Reduced formulation costs

Cost index:





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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:

