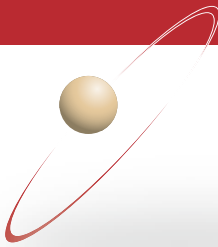


SCANPRO™



Natural solutions

Functional animal proteins

Boost your competitive advantage

Using SCANPRO™ functional animal proteins as an alternative to part of the production meat gives you the benefit of an animal protein for meat products. Reduced formulation costs, improved texture and consistent performance are some of the direct benefits that give your product a competitive advantage. All are animal based and a natural solution for meat products.

SCANPRO 1015

- functional pork proteins from BHJ Protein Foods

- for dried and fermented products
- for emulsified products



SCANPRO 1015

- functional pork proteins

SCANPRO 1015 is a range of functional animal proteins suitable for various meat products. Particle size and functionality are the main differences between the 1015 products. Which one to use, depends on the specific application and the functional behaviour you are looking for.

BENEFITS

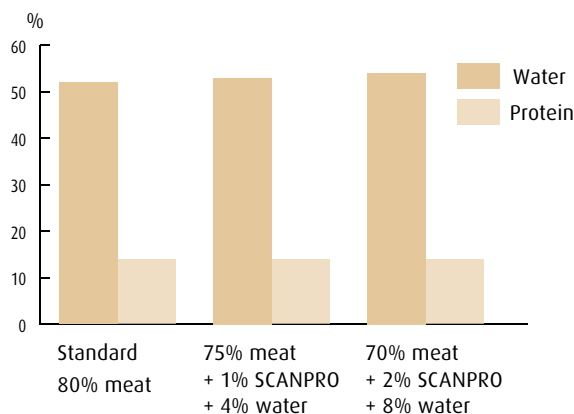
An effective choice

SCANPRO 1015 binds 3-8 times its own weight, and the functionality and ease of use makes SCANPRO 1015 an effective choice as an alternative to part of your production meat.

Boost your competitive advantage

Using SCANPRO 1015 in your production can help you reduce formulation costs remarkably.

The analytical value of animal proteins in hydration are very similar to meat. The graph below shows that the analytical values are the same when using SCANPRO 1015 and water as an alternative to 5% or 10% meat.



PRODUCT FEATURES

A natural product

SCANPRO 1015 is a natural product manufactured by mechanical and thermal treatment. During a special process the protein is stabilized in an insoluble form, but retains the ability to swell and bind water.

A consistent quality and performance

SCANPRO 1015 has no known allergens and is a natural and microbiologically stable product. SCANPRO 1015 can help reduce variation in your product performance. The consistent quality and functionality ensure the same performance time after time.

For further information

Please contact us for more information. The information contained in this folder is subject to our disclaimer and product specifications, which can be found at our website.

SCANPRO 1015

1015/SF
1015/F
1015/1
1015/3

Appearance

Particle size: Superfine powder
Fine powder
1 mm
3 mm
Flavour: Slightly roast pork
Colour: Creamy white
Light brown
Brown

Functionality

Water binding: 1:3-8

Typical analysis

Protein N x 6.25: 80-85%
Water: 8-12%
Fat: 9-15%



Dried and fermented products with SCANPRO 1015

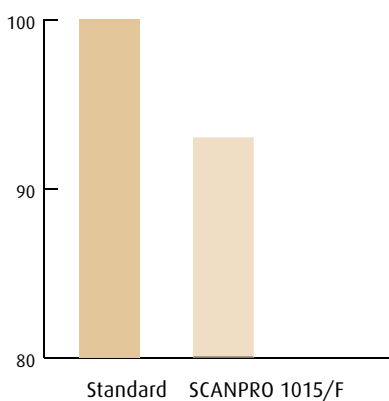
SCANPRO 1015 is a cost-effective choice for dried and fermented products. Using SCANPRO 1015 as an alternative to part of the production meat in your recipe can help reduce formulation costs, and at the same time provide a firm and sliceable end product.

BENEFITS

Alternative to meat

When using SCANPRO 1015 in below recipe suggestion as an alternative to 10% production meat, you can reduce formulation costs.

Index for formulation costs



In this specific recipe formulation costs have been reduced by min. 7%. Final costs of course depend on local costs and the specific recipe.

HOW TO USE SCANPRO 1015?

Dry addition

1. Chop the semi-frozen meat in the bowl chopper
2. Add SCANPRO 1015
3. Add water
4. Add starter culture, dextrose, ascorbate and spices
5. Add back fat, and chop to desired particle size
6. Add nitrite salt
7. Put the chopped meat in the desired size of fibre casing
8. Stuffing temperature approx. -2°C

NB: Depending on your production equipment, SCANPRO 1015 can also be added as a pre-made gel. For technical support or questions, please contact BHI Protein Foods.

Application areas - salami types

- Danish salami, Chorizo
- Russian salami, Pepperoni

RECIPE SUGGESTION - SALAMI WITH SCANPRO 1015/F	STANDARD	w/SCANPRO 1015
Using SCANPRO 1015 gives you the benefit of an animal protein. Due to its high water binding capacity, it also reduces formulation costs, and improves the firmness of the end product.		
For a complete application sheet, please visit www.bhj.dk . Any information given is subject to our disclaimer shown at our website.		
Pork meat 80/20	70.00%	60.00%
Pork back fat	26.06%	26.06%
Sodium nitrite salt	2.80%	2.80%
Sodium ascorbate	0.05%	0.05%
Dextrose	0.50%	0.50%
Starter culture	0.05%	0.05%
White pepper	0.30%	0.30%
Garlic pepper	0.10%	0.10%
Delicatessen paprika	0.14%	0.14%
SCANPRO 1015/F		2.50%
Water for hydration		7.50%
Total	100.00%	100.00%



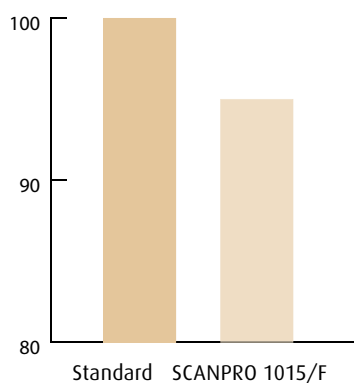
Emulsified products with SCANPRO 1015

SCANPRO 1015 can be used in different emulsified products as a functional ingredient offering consistency and yield improvement. Depending on the specific recipe, you can typically reduce cooking and frying loss, and the end product will have an overall improved consistency and texture building.

BENEFITS

Index for formulation costs

Using SCANPRO 1015 as an alternative to part of the production meat in below recipe has proven to reduce formulation costs by min. 5%.



Texture building

Due to the water binding capacity, SCANPRO 1015 will provide a juicy and firm end product. In a frankfurter sausage like this, the snap and mouthfeel is improved.

HOW TO USE SCANPRO 1015?

Dry addition

1. Put the pork meat and fat in the bowl chopper
2. Add phosphate, nitrite salt and 1/3 of the water
3. Add SCANPRO 1015/F
4. Add the rest of the water, spices and ascorbic acid
5. Add potato starch
6. Chop to an end temperature of approx. 12°C
7. Fill the product into natural casings, and carry out the drying, smoking and cooking process as usual

NB: For technical support or questions, please contact BHJ Protein Foods.

Application areas - sausages types

Frankfurter sausage, Luncheon meat
Mortadella types, Vienna sausages

RECIPE SUGGESTION - FRANKFURTER SAUSAGE WITH SCANPRO 1015/F	STANDARD	w/SCANPRO 1015
Using SCANPRO 1015 gives you the benefit of an animal protein. Due to its high water binding capacity, it also reduces formulation costs, and improves the firmness of the end product.		
For a complete application sheet, please visit www.bhj.dk . Any information given is subject to our disclaimer shown at our website.		
Pork meat trimmings (20% fat)	60.00%	55.00%
Pork fat	20.00%	20.00%
Phosphate	0.30%	0.30%
Nitrite salt	1.50%	1.50%
Salt (NaCl)	0.50%	0.50%
Ice/water	17.05%	21.05%
Spices mixture	0.60%	0.60%
Ascorbic acid	0.05%	0.05%
SCANPRO 1015/F		1.00%
Total	100.00%	100.00%