



ScanPro™ 1015

Functional pork-based protein solutions
for meat applications



A cost-effective choice with impressive functionality

ScanPro™ 1015 is a range of functional animal proteins suitable for various meat products. The range consists of a number of versions, each with different levels of functionality and particle size.

The choice of which one to use, depends on the specific application and the functionality you are looking for.

ScanPro™ 1015 is a cost-effective choice for meat products. Using ScanPro™ 1015 to substitute part of the production meat in your recipe can help reduce formulation costs, and at the same time improve the eating experience and the appearance, and ensure consistent product quality.

Clean-label ingredient

ScanPro™ 1015 is a range of functional pork proteins made from 100 % pork skin, a majority of which is collagen. It is processed using advanced technologies which concentrate the porcine protein through thermal and mechanical treatment.

When ScanPro™ 1015 mixes with water under heating, the collagen unfolds, and when cooled

down, the collagen refolds into a three-dimensional network which allows the collagen to bind water. When added to meat products, this specific ability adds to the texture and the elasticity.

Read on and find out how it works, how to use it, and how to apply it to a range of applications.

**Excellent
ingredient for
improved texture
and appealing
product appearance**



Benefits

Improved appearance and enhanced eating experience

- > Improved texture and consistency
- > Increased yield
- > Reduced purge
- > Improved sliceability
- > Improved juiciness

Improved cost-in-use

- > Reduced formulation cost
- > Increased yield
- > Reduced drying time
- > Less waste due to improved sliceability

Improved nutritional profile

- > 100 % natural origin
- > Non-GMO
- > No known allergens
- > No E-numbers
- > Reduced fat content

Other benefits

- > Easy to use
- > Long shelf life
- > Microbiologically stable
- > Storage at ambient temperature
- > Clean-label ingredient

ScanPro™ 1015



Strong gel-forming capacities





The strong gel-forming capacity of ScanPro™ 1015 enables users not only to improve the product performance, but also to boost the productivity. It can bind from 1:3 to 1:8 parts of water, depending on the particle size, and may be used in a variety of meat applications.

Improved cost-in-use

The analytical value of animal proteins in hydration is very similar to meat. When replacing 5-10 % of the meat with ScanPro™ 1015 in ratio 1:4 the analytical values are the same.

Improving succulent texture and bite by reformulation of the meat composition is crucial in order to get the benefits and product quality. Such reformulation could also give attractive economic benefits.



ScanPro™	Origin	Protein N x 6.25	Water binding	Particle size	Application areas
ScanPro™ 1015/SF		82-90 %	1:8	Superfine powder	<ul style="list-style-type: none"> • Emulsified products • Ground products • Fresh and comminuted products • Dried and fermented products • Reformed products
ScanPro™ 1015/F		82-90 %	1:7	Fine powder	<ul style="list-style-type: none"> • Emulsified products • Ground products • Fresh and comminuted products • Dried and fermented products • Reformed products
ScanPro™ 1015/1		82-88 %	1:5	95 % < 1 mm	<ul style="list-style-type: none"> • Emulsified products • Ground products • Fresh and comminuted products • Dried and fermented products
ScanPro™ 1015/3		83-90 %	1:4	95 % < 3 mm	<ul style="list-style-type: none"> • Emulsified products • Ground products • Fresh and comminuted products • Dried and fermented products

Dried and fermented, emulsified and ground products

ScanPro™ 1015 is ideal for cold cuts, sausages, meatballs and dried and fermented products where a succulent and firm texture is needed.

ScanPro™ provides improved stability through strong gel-forming properties and enables the user to optimize cost-in-use due to reduced formulation costs and improved sliceability.

Cost-in-use benefits

As an example of the excellent cost-in-use benefits, a standard salami versus salami with 5 % lean meat

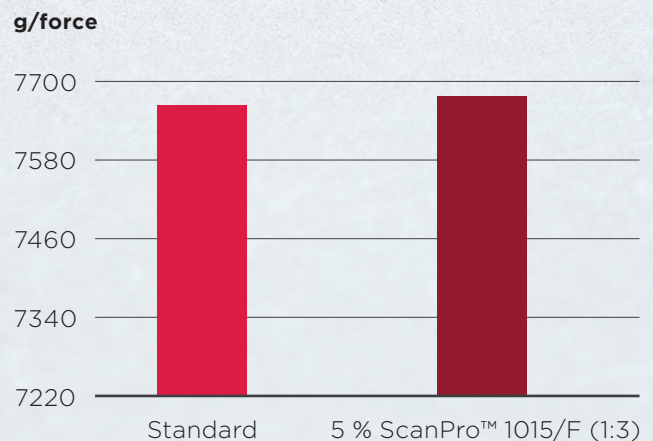
replacement (ScanPro™ 1015/F + water 1:3) has been produced and analyzed. See results below.

Drying loss

When using ScanPro™ 1015/F in salami, the drying loss will be the same when using ScanPro™ 1015/F in ratio 1:3. It will contain the same amount of water as in the meat being replaced by ScanPro™ 1015/F and water.

Texture measured on Stable Micro Systems TA-XT2 texture analyzer

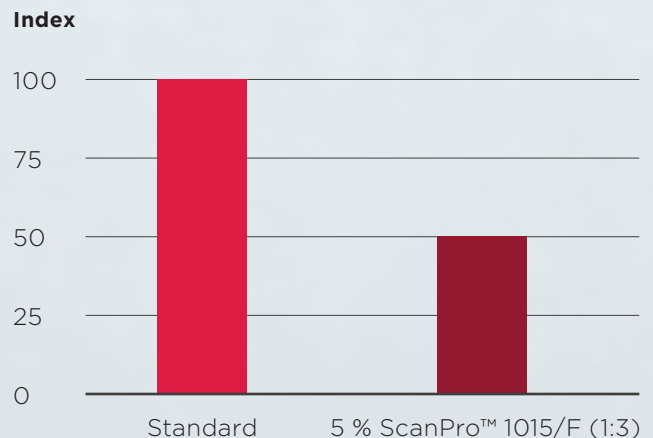
According to the texture analyzer, both products will have a similar consistency – it is very important that the texture is not compromised when producing salami.



Cost index (Cost price per kg meat or per kg ScanPro™ / water)

The cost-in-use is significantly lower when using ScanPro™ 1015 in ratio 1:3 compared to lean meat.

The cost is 50 % lower when prices are calculated from the average European pork meat prices.



How to use ScanPro™ 1015

ScanPro™ 1015 is well suited for all kinds of emulsified products. It is ideal for cold cuts like e.g. mortadella where a firm texture is needed. Apart from adding the desired bite, the strong emulsifying gelling enables the user to optimize cost-in-use due to reduced formulation costs and improved sliceability.

Dry addition

ScanPro™ 1015 can be added directly during production – e.g. into the bowl chopper or mixer.

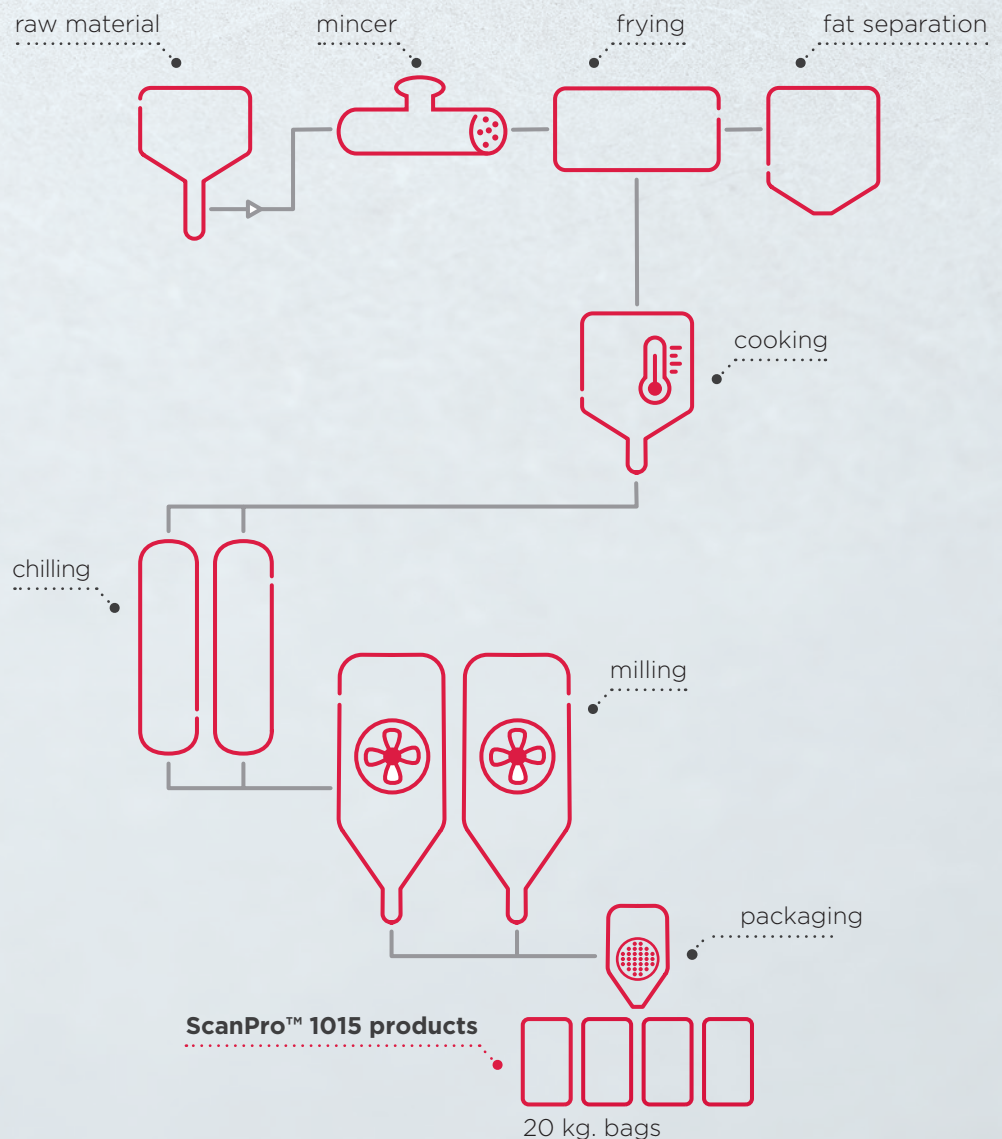
Pre-made gels

ScanPro™ 1015 can also be added as a pre-made gel. It can be made with hot or cold water in mixer or bowl chopper. Salt can be added to extend the shelf life of the gels. Gels can be made in different ratios from 1:3 up to 1:8 depending on the purpose of usage, quality and end product type.

Brine for reformed products

ScanPro™ 1015/F and ScanPro™ 1015/SF can be added into the water when mixing the brine.

Process flow



Bringing the best of nature directly into your formulation

Whether you are looking to clean up your label, add appealing attributes to your food or beverage product or improve the nutritional value of your brand, Essentia Protein Solutions can help you reach your goals.

Essentia Protein Solutions is a global producer of animal protein solutions for the food and beverage industry. All Essentia ingredients are derived from natural raw materials originating from beef, pork,

chicken, lamb and fish. The advanced fractionation methods used in our modern facilities only involve thermal and mechanical processing, without using food additives of any kind.

Whatever trend you want to tap into, a good place to start is our Innovation Centers, where our protein experts are ready to engage with your experts to help create new exciting products that consumers feel good about eating.



MEAT



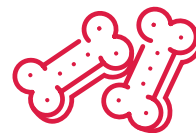
SAVORY



NUTRITION



DAIRY



PET FOOD