















ScanPro™

Functional proteins for meat applications



Product	High-functional							Functional			Non-functional			
ScanPro™	 T 95	 T 92/ SF	 T 90	 HI Premium	 HI Premium Plus	 HI 95	 HI 92	 Beef 95 range	 1015 range	 Beef 1100 range	 FCP 90	 SP 90	 SB 90	 SC 90

Injected and reformed products

Bacon (cured, smoked and cooked)	•	•	•	•	•	•	•					•		
Reformed hams and pizza toppings	•	•	•	•	•		•		•		•	•		•
Injected whole-muscle hams and loins	•	•	•	•	•	•	•					•		
Injected and reformed beef (silverside, eye of round)								•					•	

Emulsified products

Cooked sausages / cold cuts (mortadella, Lyoner, Pariser types)	•	•	•					•	•	•	•			
Canned products (luncheon meat, liver paté, spreads)	•	•	•					•	•	•	•	•	•	•
Liver products	•	•	•					•	•	•		•	•	•

Dried and fermented products

Jerky, salami, pepperoni and chorizo types								•	•	•	•	•	•	•
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Ground products

Meatballs, meat loaf and pelmeni									•	•	•	•	•	•
Beef burgers, poultry burgers and nuggets								•		•	•		•	•
Cooked salami	•	•	•					•	•	•		•	•	•
Döner kebab								•		•	•		•	•

Fresh and comminuted products

Fresh and marinated meat	•	•	•				•	•	•		•	•	•	•
Breakfast sausages and minced meat								•	•	•	•			

Benefits

Through advanced fractionation processes, the ScanPro™ range delivers excellent functionality along with a number of outstanding benefits to meat processors around the globe.

Improved appearance and enhanced eating experience

- › Improved texture and consistency
- › Reduced purge
- › Improved sliceability
- › Improved juiciness
- › Improved mouthfeel

Optimized cost-in-use

- › Reduced formulation cost-in-use
- › Increased yield
- › Reduced drying time
- › Less waste due to improved sliceability

Nutritional advantages

- › 100 % natural origin
- › Non-GMO
- › No known allergens
- › No E-numbers
- › Reduced fat content
- › Excellent source of proteins

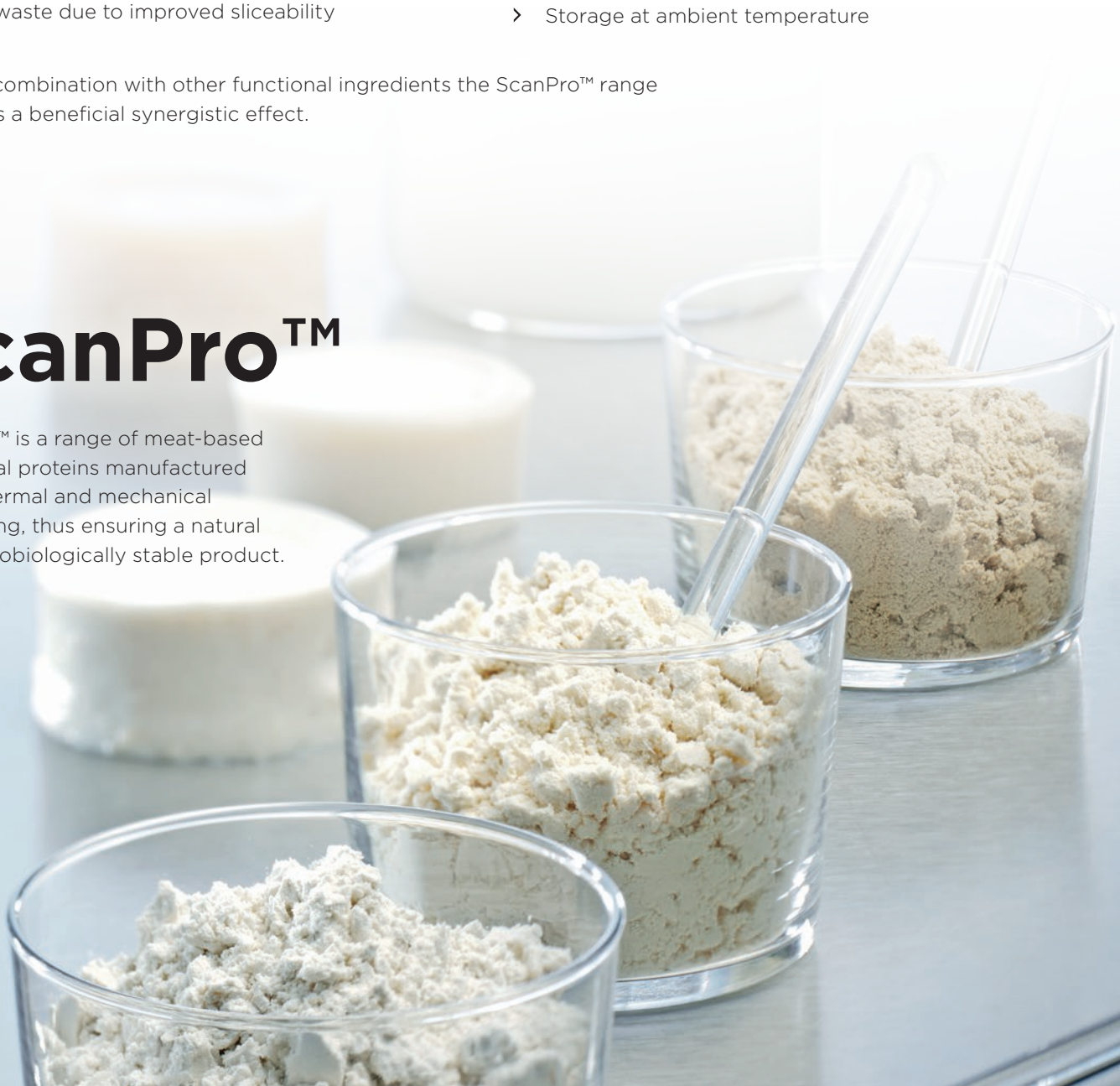
Other benefits

- › Easy to use
- › Long shelf life
- › Microbiologically stable
- › Storage at ambient temperature

Used in combination with other functional ingredients the ScanPro™ range often has a beneficial synergistic effect.

ScanPro™










ScanPro™ is a range of meat-based functional proteins manufactured using thermal and mechanical processing, thus ensuring a natural and microbiologically stable product.












High-functional proteins

Proteins capable of binding more than 10 parts of water/fat are classified as high-functional proteins.

ScanPro™	Origin	Protein N x 6.25	Particle size	Water binding	Fat binding	Application areas
ScanPro™ T 95		94-98 %	99 % <106μ	01:20	01:20	<ul style="list-style-type: none"> • Injected and reformed products • Emulsified products
ScanPro™ T 92/SF		92-97 %	90 % <106μ	01:15	01:15	<ul style="list-style-type: none"> • Injected and reformed products • Emulsified products
ScanPro™ T 90		92-97 %	90 % <106μ	01:12	01:12	<ul style="list-style-type: none"> • Injected and reformed products • Emulsified products
ScanPro™ HI Premium		> 90 %	100 % <250μ	01:30	-	<ul style="list-style-type: none"> • Injected and reformed products
ScanPro™ HI Premium Plus		> 90 %	99 % <106μ	01:30	-	<ul style="list-style-type: none"> • Injected and reformed products
ScanPro™ HI 95		95-99 %	80 % <106μ	01:12	-	<ul style="list-style-type: none"> • Injected products
ScanPro™ HI 92		92-97 %	80 % <106μ	01:12	-	<ul style="list-style-type: none"> • Injected products
ScanPro™ Beef 95		> 98 %	95 % <200μ	01:20	01:20	<ul style="list-style-type: none"> • Injected and reformed products • Emulsified products
ScanPro™ Beef 95/C		> 98 %	Fibrous material	01:20	-	<ul style="list-style-type: none"> • Emulsified and ground products • Dried and fermented products




Functional proteins

Proteins capable of binding up to 10 parts of water/fat are classified as functional proteins.

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
ScanPro™ Beef 1100/1		85-91 %	1:3	Fine powder	<ul style="list-style-type: none"> • Emulsified products • Ground products • Dried and fermented products
ScanPro™ Beef 1100/F		85-91 %	1:4	Fine powder	<ul style="list-style-type: none"> • Emulsified products • Ground products • Dried and fermented products
ScanPro™ FCP 90		80-90 %	01:15	Fine powder	<ul style="list-style-type: none"> • Injected and reformed products • Emulsified products • Ground products

Non-functional proteins

Non-functional proteins are hydrolyzed proteins rich in protein content.

ScanPro™	Origin	Protein N x 6.25	Water binding	Particle size	Application areas
ScanPro™ SP 90		90-99 %	-	Fine powder	<ul style="list-style-type: none"> • Injected and reformed products • Dried and fermented products • Emulsified products • Ground products
ScanPro™ SB 90		90-99 %	-	Fine powder	<ul style="list-style-type: none"> • Injected and reformed products • Dried and fermented products • Emulsified products • Ground products
ScanPro™ SC 90		87-93 %	-	Fine powder	<ul style="list-style-type: none"> • Injected and reformed products • Dried and fermented products • Emulsified products • Ground products



How to use ScanPro™

Injection

ScanPro™ ingredients used for injection are very fine powders. To ease dispersion we recommend mixing with other dry ingredients like salt or sugar. The water temperature at mixing point is very important and should be kept below 5°C in order to avoid increased viscosity (does not apply for ScanPro™ HI 95).

Typical usage: Our general recommendations for high-functional proteins in cooked products is between 0.10 and 0.15 % for every 10 % injected weight. For fresh meat injection we recommend 2 % in the brine irrespective of injection level.

Dry addition

ScanPro™ can be added directly into the bowl cutter or mixer. However, in order to activate the proteins and the functionality (water binding effect), water needs to be present. Add the proteins at the beginning of the process together with some of the water to allow the proteins to work properly. Pre-hydration can be an advantage when mixing the coarsest proteins, but it is not required.

Typical usage: Recommended rate is between 1 and 3 %, depending on the final product quality etc.

Pre-made gels

Pre-made gels can be used as a raw material directly into the bowl cutter or minced into the mixer, typically in applications where extra viscosity is needed.

Fat and oil emulsions

ScanPro™ proteins have the unique ability to form fat and/or oil emulsions.

- › Fat emulsion: ScanPro™ proteins will form emulsions using a semi-hot system with cold fat and hot water 80-100°C and a required minimum emulsion temperature of 45°C to get a stable emulsion system.
- › Oil emulsion: ScanPro™ proteins will form emulsions in a cold system due to the lower melting point of the oil. The water can be used directly from the tap (no particular temperature needed). Salt can be added to both fat and oil emulsions to increase the shelf life.

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, turkey, 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