

GP83 IN EMULSIFIED SAUSAGES



GP83 GREAVES PROTEIN AS A MULTIFUNCTIONAL INGREDIENT

The raw material for GP83 is derived from fat greaves, obtained during the fat melting process of pork lard.

GP83 is a functional protein with a high level of protein and a significant content of fat. The origin and the processing of the raw material gives the product a natural brown colour and unique taste properties.

GP83 is a functional animal protein with a gel forming capacity of maximum 1:6. The high content of fat, unique compared to offer functional protein sources, gives the protein spreadable properties.

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WHERE TO USE GP83

Because of the specific taste and functional properties, GP83 is preferably used in liver pastries or sausages as well as in minced meat products and canned products. GP83 can not be used for injection or tumbling purposes. GP83 has emulsifying properties. GP83 is swelling in combination with cold water, and forms a spreadable mass with a low dosage of cold water.

HOW TO USE GP83

During the production of sausages, GP83 can be added in the beginning together with the meat and/or in a blend with other ingredients or spices. GP83 can be used without exceptions with other components in blends. GP83 is heat stable and can be used for pasteurized and sterilized products. It forms a sliceable gel in cooled products. For products eaten warm, the collagen content provides a soft bite. GP83 can easily be used in spreads.

Legislation

GP83 is a meat protein. It contains a high percentage of pure meat proteins as well as collagen proteins. Therefore it can be labelled as 'animal protein from pork', 'Collagen Protein from pork' or 'milled fat greaves from pork'. National legislation with regard to usage and labelling should always be verified.



FACTS AND FIGURES FOR GP83

Protein	83%
Fat	11%
Hydroxyproline	7,1%
Waterbinding capacity	1:6
Available particle size	10 or 80 mesh
Maximum Recommended Dosage	1,0%



Gel GP83 1:4 heated at 80 °C for one hour



Emulsion GP83 1:3:3 heated at 80 °C for one hour

Sonac is a leading manufacturer of reliable ingredients of animal origin. With an active R&D program, reliable processes and sustainable end products Sonac continuously adjusts to market needs. A good geographical spread of locations and a broad portfolio of fats, proteins, minerals and specialties make Sonac a trusted partner for many international producers in food, pet food, feed and fertilizers, worldwide. Sonac is part of Darling Ingredients.



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