

# BP85 IN MEAT PRODUCTS



## BP85 AS A MULTIFUNCTIONAL INGREDIENT

BP85 is derived from porcine origin collagen, as such derived from animals which have been declared fit for human consumption by ante- and post mortem inspection. BP85 is a functional protein with a high level of protein and a low content of fat. BP85 offers a water binding capacity of maximum 1:15. The 100 mesh particle size, unique in it's sort, gives the protein also cold set binding properties and increases viscosity in water based solutions.

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## WHERE TO USE BP85

Because of the functional properties, BP85 can be used in all type of emulsified products like liver pastries, (dry) sausages as well as in minced meat products and canned products. Due to the small particle size BP85 can also be used for injection or tumbling purposes. BP85 has emulsifying properties. BP85 is swelling in combination with cold water and is able to form a spreadable mass with a low dosage of cold water.

## HOW TO USE BP85

During the production of emulsified sausages, BP85 can be added in the beginning together with the meat and/or in a blend with other ingredients or spices. BP85 can be used without exceptions with other components in blends. BP85 is very well suited to dissolve in water solutions due to the 100 mesh particle size. Depending on the concentration used the viscosity of the solution will increase. BP85 is heat reversible and can be used for pasteurized and sterilized products. It forms a sliceable gel and improves texture in cooled products. For products eaten warm, the collagen protein provides a soft bite. BP85 can easily be used in spreads.

### Legislation

BP85 contains a high percentage of collagen proteins. Therefore it can be labelled as Collagen Protein from pork or (Pork) Gelatin. National legislation with regard to usage and labelling should always be verified



## FACTS AND FIGURES FOR BP85

Protein	85%
Fat	< 3%
Waterbinding capacity	1:15
Available particle size	5 or 100 mesh
Maximum Recommend Dosage	1,0%



Gel BP85 1:12 heated at 80 °C for one hour



Emulsion BP85 1:4:4 with Sunflower oil 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.



**For more information about this specialty product please contact us:**

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