

VALOCOLL



VALOCOLL AS A MULTI- AND HIGH FUNCTIONAL INGREDIENT

ValoColl is a high functional porcine collagen that will enable users to boost quality and productivity and to lower cost price. Due to its high functionality the cost in use of ValoColl is very economical. ValoColl is an animal protein with excellent emulsifying properties, a strong gel forming capacity of 1:30, and stable product characteristics. It contains a high level of protein and a low content of fat. The protein has strong cold gelling properties, and it develops an even stronger reversible gel after heating and cooling. Furthermore it is neutral in taste and flavor.

Natural Ingredients. Smart Solutions.

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DARLING
INGREDIENTS

PROPERTIES VALOCOLL

Its characteristics make ValoColl very well suited for all kind of emulsified products, as well as to make pre-emulsions for usage in dried, fermented and cured products. Because ValoColl increases viscosity in brines, in combination with the 100 mesh particle size that makes it well-dispersible, it is perfectly applicable in tumbled and injected products.

The cold gelling properties even improve the forming and processing of formed meat products and will prevent syneresis. ValoColl also provides an authentic alternative to vegetable proteins. ValoColl is derived from food grade raw materials.

WHERE TO USE VALOCOLL

ValoColl can be used:

- in all type of emulsified products like mortadella, bologna, frankfurter, liver pastries
- in pre-emulsions so it can be used for dried, fermented and cured products like salami, chorizo
- in spreads like pate, liver pastries
- for injection or tumbling purposes for (reformed) ham, bacon, shoulder and fresh meat
- to improve the shape and stability of formed products like meat balls and hamburgers and will lead to improved productivity in production processes

ValoColl is a collagen protein; heat reversible, and can be used for pasteurized and sterilized products. It forms a sliceable gel and improves texture and bite in cold cut products.

For products eaten warm, ValoColl collagen protein provides a soft and juicy bite. Moreover, in all products it will increase presentation, cooking and slicing yield!

HOW TO USE VALOCOLL

During the production of pre-emulsions or emulsified sausages, ValoColl can be added in the beginning together with the meat and/or in a blend with other ingredients or spices.

ValoColl can be used without exceptions with other components in blends. ValoColl is very well suited to disperse in brines due to the 100 mesh particle size. Depending on the dosage used, the viscosity of the solution will increase.

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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Legislation

ValoColl contains a high percentage of collagen proteins. Therefore it can be labeled as 'collagen protein from pork' (or 'pork protein'). In either case, national legislation should always be verified.



FACTS AND FIGURES FOR VALOCOLL

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|--------------------------|----------|
| Protein (N x 6,25) | 95% |
| Fat | <10% |
| Waterbinding capacity | 1:30 |
| Emulsifying capacity | 1:25:25 |
| Available particle size | 100 mesh |
| Maximum Recommend Dosage | 3,0% |
| Color, taste and flavor | neutral |



ValoColl: 1:25:25 Emulsion with Sunflower oil heated at 80 °C



ValoColl: 1:25 solution heated at 80 °C



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