

Soya Protein Isolate

Emulsipro® 90e

Soya protein isolates are the most refined form of soya protein containing 90% protein by dry weight and are virtually carbohydrate and fat free, with no characteristic "beany" flavour. They are a highly digestible source of amino acids and because of their bland taste can be added to foodstuffs without jeopardising flavour or characteristics.

Benefits:

Soya protein isolates provide the following primary benefits in meat applications:

- Functional - provides emulsification, water binding and texturing properties.
- Economical - offers cost reduction of the end product.
- Product quality - reduces cooking losses, prevents fat release, improves texture, slicing and yield.
- Flavour - bland in taste.
- Nutrition - can aid in the reduction of fat, calories and cholesterol in products.

Application:

Emulsified Meats

- Soya protein isolates excel at stabilising fat and water. This allows processors to take advantage of lower cost, lower functional raw material and still optimise cook yields and reduce purge without sacrificing eating qualities.
- Can be used in fresh polony, viennas, frankfurters, russians, spreads and in the manufacture of fat emulsions.

Hams

- Soya protein isolates make it possible to optimise brine levels while reducing purge, maintaining succulence, texture and sliceability.
- Can be used in the manufacture of whole muscle hams and reformed hams.

Food Additives



Emulsipro® 90e (Soya Protein Isolate)

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20 kg

CODE: 5505247

USAGE

- Depends on application and total meat equivalent requirements.

Emulsitex® F

Emulsitex® F is used in processed meats and fresh meat products as well as bakery, health food and canned products. It has excellent nutritional characteristics and reduces shrinkage and offers a cost reduction of the end product.

25 kg

CODE: 5505041

MEAT BLOCK

Beef	9.500 kg
Pork	10.000 kg
Spek	11.000 kg
Ice	12.500 kg
Emulsitex® F	0.500 kg
Regal Vienna Batch Pack	2.000 kg

TOTAL **45.500 kg**

EMULSIPRO® 90e





EMULSITEX[®]F

Soya Protein Fibre

(For Use in Food Stuffs)

ingredients for life[®]

The answer to reducing the cost of meat products

- Emulsitex[®]F is a light cream, bland dietary fibre which is low in fat.
- Emulsitex[®]F is derived from the cell wall material of the soya bean cotyledon.
- Emulsitex[®]F consists of both soluble and insoluble fibre and protein, resulting in its ability to absorb water.
- Emulsitex[®]F has a high water absorption capacity of 8-9 times.
- Emulsitex[®]F ensures moisture management while maintaining taste, texture and reducing cost.
- Emulsitex[®]F has the ability to retain moisture and reduce cooking losses making Emulsitex[®]F suitable for use in processed meats and fresh meat products.
- Emulsitex[®]F can also be used in bakery products, health foods and in canned products.

PRODUCT CODE: 5505041





Functional Properties	Benefit
Water Binding	<ul style="list-style-type: none"> • Cost reduction • Improved cook yield • Reduced shrinkage • Better consumer acceptance • Increased shelf life
Texture	<ul style="list-style-type: none"> • Better mouth feel • Juicy end product
Process	<ul style="list-style-type: none"> • Easy to use

Application:

Hydrate 1 kg of Emulsitex® F with 8 parts water. Then add 5 kg of Emulsitex® F to the Meat Block.

Typical Recipe:

Meat Block:		
Meat	(80:20)	35.00 kg
Water		10.00 kg
Hydrated Emulsitex® F (1+8)		5.00 kg
BBQ Beef Batch Pack		3.25 kg
Total Batch		53.25 kg

Advantages of using Emulsitex® F are:

- **Economy** – offers a cost reduction of the end product.
- **Greater cook yield** – reduces shrinkage by binding moisture.
- **Nutrition** – has a protein content with excellent nutritional characteristics.
- **Handling** – does not require any special treatment prior to its utilisation.
- **Storage** – in dry form does not require cold storage.
- **Flavour** – bland flavour.

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