COLLAPRO

✓ Protein for ALL Application

Collapro is a high functional protein and can be used in all kinds of processed meat applications. Collapro has excellent binding qualities, not only improving the yield of your product, but also improving its texture, bite and making it easier to slice.







✓ WHAT ARE COLLAPRO FUNCTION



AS A WATERBINDER

Collapro absorbs (cold setting) and binds (hot setting) water in your meat products. Due to the excellent water binding properties, the quality and yield of your products will improve.

Collapro prevents water loss in finished meat products and therefore helps to preserve the color and shelf life of your products.



AS AN EMULSIFIER

When Collapro is blended with meat, fibres expand and form a strong protein matrix within the meat mass. This fibrous protein matrix remains functional throughout the cooking process, encapsulating fat particles, thus increasing the yield.



TO IMPROVE THE TEXTURE

The natural meat structure of emulsified and comminuted during processing. Using Collapro in the process will improve the texture and compensate for that loss.

Using Collapro will also improve the bite of your products, and if you are an industrial slicer your slicing yield will increase markedly.



COLLAPRO

✓ APPLICATIONS

- Sausage
- Dry sausage
- Cervelat
- Frankfurters
- Meatballs
- Hamburgers
- Hams
- Instant savoury blends
- Soups and sauces





COLLAPRO

✓ PRODUCTS



Collapro P-893



Collapro P-995

Collapro P-893



Functionality

Water binding index 1 : 16 Water and fat binding index 1 : 16 : 16 Recommended dosage 0.2 - 2.5 %

Collapro P-995



Functionality

Water binding index 1:20 Water and fat binding index 1:25:25 Recommended dosage 0.1 - 3.0 %

