



## ExcelPro™ and ExcelPro™ Plus

Unique ingredient systems with exceptional functionality  
for enhancing the attractiveness of processed meats





Functional protein ingredient systems provide processed meats with value-adding characteristics.





# ExcelPro™

ExcelPro™ is an ingredient system derived from a combination of Essentia protein solutions of varying functionalities that complement and enhance meat products. The unique properties of ExcelPro™ are provided by the synergistic effect and the differential functionality obtained when the properties of high valued proteins are thoughtfully merged.

# ExcelPro™ Plus

ExcelPro™ Plus provides composite solutions for a wide range of applications. The excellent properties of Essentia's proteins are reinforced with other functional ingredients to achieve the right solutions for the meat industry.

## Merging functional properties from different ingredients

Functionality that will place your meat products ahead of the game



### Collagen

- › Forms reversible and elastic gels
- › Great stabilization properties
- › Effective water-binding properties for added yield, juiciness, and texture
- › Reduces purge







### Plasma





- › Forms thermoresistant and irreversible gels
- › High emulsifying capacity
- › Does not provide viscosity
- › Improves sliceability and yield

### Other ingredients

- › Work in synergy for higher functionality
- › Fibers to increase water retention
- › Hydrocolloids to reduce syneresis

# ExcelPro™ and ExcelPro™ Plus

Ingredient and application outline						
ExcelPro™	 P 85 S HI	 P 85 S	 P 80 F	 P 85 HF	 B HF	 P Fat Analog
<b>Bacon</b> (cured, smoked and cooked)	•	•				
<b>Breakfast sausages</b> (fresh, cured and smoked)			•	•		•
<b>Ground meat</b> (meatballs, minced meat, pelmeni)			•	•	•	•
<b>Reformed products</b> (restructured hams)	•			•	•	
<b>Injected hams</b>	•	•				
<b>Cooked sausages/cold cuts</b> (mortadella, Lyoner, Pariser types)			•	•		•
<b>Cooked sausages</b> (Frankfurter, hotdog, Vienna, grill)			•	•	•	•
<b>Dried and fermented products</b> (salami, pepperoni, chorizo types)			•	•		•
<b>Cooked salami</b>			•	•		•
<b>Canned products</b> (luncheon meat, liver paté, spreads)			•	•	•	•

Ingredient and application outline				
ExcelPro™ Plus	 Plus PA 40	 Plus BA 40	 Plus PP 50	 Plus TF 75
<b>Ground meat</b> (meatballs, minced meat, pelmeni)	•	•	•	
<b>Injected hams</b>				•
<b>Cooked sausages/cold cuts</b> (mortadella, Lyoner, Pariser types)	•	•	•	
<b>Cooked sausages</b> (Frankfurter, hotdog, Vienna, grill)	•	•	•	
<b>Cooked salami</b>	•	•		
<b>Canned products</b> (luncheon meat, liver paté, spreads)			•	

# Benefits

## **Excellent functionality that will improve the overall quality of meat products**

- › Improved texture and consistency
- › Reduced purge
- › Improved sliceability
- › Improved juiciness and mouthfeel
- › Improved water retention

## **Improved cost in use**

- › Reduced formulation cost
- › Increased yield
- › Reduced drying time
- › Improved slicing yield

## **Nutritional advantages**

- › Derived from natural raw materials
- › Non-GMO
- › No known allergens
- › Reduced fat content

## **Other benefits**

- › Easy to use and handle
- › Microbiologically stable
- › Storage at ambient temperature

All ExcelPro™ and ExcelPro™ Plus products can be used in combination with other functional ingredients in a wide range of applications.

Essentia's innovation centers aim to provide the best technical support to help improve food products.

# ExcelPro™

# ExcelPro™ Plus











Ingredient systems  
capable of binding  
water and/or fat

ExcelPro™	Origin	Protein N x 6.25	Appearance	Water binding	Fat binding	Application areas
<b>P 85 S HI</b>		≥ 80 %	Free flowing light beige powder	1:20	–	• Injected and reformed meat products
<b>P 85 S</b>		≥ 85 %	Free flowing light beige powder	1:10	–	• Injected and reformed meat products • Liver paste
<b>P 80 F</b>		≥ 79 %	Free flowing light beige powder	1:8	1:10	• Emulsified products • Ground products • Dried and fermented products • Canned products
<b>P 85 HF</b>		≥ 79 %	Free flowing light beige powder	1:15	1:15	• Emulsified and reformed products • Ground products • Dried and fermented products • Canned products
<b>B HF</b>		≥ 95 %	Free flowing white powder	–	–	• Injected and reformed meat products
<b>P Fat Analog</b>		≥ 85 %	Free flowing powder	1:8	1:10	• Ground products • Fresh and comminuted products • Dried and fermented products

ExcelPro™ Plus	Origin	Protein N x 6.25	Appearance	Water binding	Fat binding	Application areas
<b>PA 40</b>		≥ 38 %	Fine creamy powder	1:12 - 1:15	–	• Emulsified products • Ground products
<b>BA 40</b>		≥ 39 %	Fine creamy powder	1:12 - 1:15	–	• Emulsified products • Ground products
<b>PP 50</b>		≥ 48 %	Fine light brown powder	–	–	• Emulsified products • Ground products • Liver paste
<b>TF 75</b>		≥ 64 %	Fine creamy powder	–	–	• Injected and reformed meat products

**ExcelPro™ Plus B Fat Marbling** is an ingredient system that enables the injection of fat into beef steaks. This functional ingredient system is also part of the ExcelPro™ range, however not listed here. For more information, refer to [essentiaproteins.com](https://essentiaproteins.com).

# How to use

## Injection

ExcelPro™ and ExcelPro™ Plus are very fine powders, ideal for injection. For a quick and easy dispersion, it is recommended to mix them with other dry ingredients such as salt or sugar.

The water temperature at the mixing point is very important and should be kept below 5°C in order to avoid increased viscosity. The typical usage rate recommended for cooked products is between 0.1-0.2 % for every 10 % injected weight.

## Dry addition

ExcelPro™ and ExcelPro™ Plus ingredients can be added directly into the bowl cutter or mixer. However, in order to activate the proteins and their functionality, water needs to be present. Add the ingredient system at the beginning of the process together with water to allow the proteins to perform properly. The typical usage rate recommended is between 1-3 %, depending on the desired final product.

## Pre-made gels

ExcelPro™ P 80 F and P 85 HF have the unique ability to form fat emulsions.

## Fat emulsion

Pre-emulsions can be used in emulsified products as a fat replacer or as visible fat, this will reduce the total fat content in the finished product.

Fat emulsions with ExcelPro™ proteins can be made in semi-hot conditions, using cold fat or oil and hot water. Salt can be added to the ExcelPro™ fat emulsion to increase the shelf life.





# Bringing the best of nature directly into your formulation

**Whether you are looking to clean up your label, add appealing attributes to your food or beverage product or improve the nutritional value of your brand, Essentia Protein Solutions can help you reach your goals.**

Essentia Protein Solutions is a global producer of animal protein solutions for the food and beverage industry. All Essentia ingredients are derived from natural raw materials originating from beef, pork,

chicken, lamb, fish and insects. The advanced fractionation methods used in our modern facilities only involve thermal and mechanical processing, without using food additives of any kind.

Whatever trend you want to tap into, a good place to start is our Innovation Centers, where our protein experts are ready to engage with your experts to help create exciting new products that consumers feel good about eating.



**MEAT**



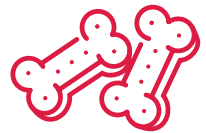
**SAVORY**



**NUTRITION**



**DAIRY**



**PET FOOD**