



ScanPork™

Excellent choice for emulsified, ground and dried-fermented meat products

Optimized functionality for meat replacement

ScanPork™ ingredients comprise a range of functional, native collagen made from inside tissue, making them a natural choice for meat applications in general. The ScanPork™ range is microbiologically stable ingredient with a neutral flavor. It is produced using only thermal and mechanical treatment.

ScanPork™ products are neutral in taste, and, in some cases, slightly roasted flavor and color. Combined with a very low application dosage, this ensures no negative effect on flavor and color in the finished meat products.

Lower cooking loss

ScanPork™ can reduce cooking loss by as much as 10 % or more, depending on the meat quality and processing parameters.

Freeze and thaw stability

ScanPork™ products provide impressive freeze and thaw yields for semi-cooked and cooked finished products that have been stored under freezing conditions.

Water and fat binder

ScanPork™ products bind from 1:6 to 1:3 in cold conditions, and up to 1:10 to 1:6 in hot conditions.

Texture building

ScanPork™ is a gently processed, native collagen product, which, when gelled, will provide a meaty texture on its own. When integrated in the final product, it will react with and support the original meat texture. Dosed and distributed properly in the meat, it will improve juiciness and texture in hot as well as cold conditions.

Syneresis control

ScanPork™ products can effectively reduce syneresis in various types of meat products, whether they are dry-fermented products or sliced, cooked or vacuum/MA packed products. Reducing syneresis makes the final product look more appetizing and reduces the risk of microbial spoilage.

Other benefits

- 100 % animal origin
- Microbiologically stable
- Clean label ingredient
- Easy to use
- Long shelf life
- Storage at ambient temperature







Cost-in-use solution

Replacing meat with ScanPork™ ingredients can bring significant cost saving to most products. You can easily substitute up to 15 % of the meat in many recipes with no significant difference in the end product.

ScanPork™ can replace many types of meats, from lean meat to MDM. Besides from substituting meat, ScanPork™ is also an alternative to various pre-emulsions and skin emulsions.

ScanPork™ will provide your meat products with the exact same textural parameters as lean meat. It is basically about replacing meat with meat proteins!

Product	Origin	Protein N x 6.25	Water binding	Form
ScanPork™ D-85		> 83 %	1:6	Fine powder
ScanPork™ D-90		> 85 %	1:6	Fine powder

Excellent ingredient for salami and dry-fermented products

Salami is a well-known product worldwide. It is found in a variety of flavors, shapes and compositions. The challenge is to produce a good quality at a fair price that is suitable for the end consumer. Many different ingredients have been introduced on the market, such as texturized soya and various fibres as meat substitutes – some with more success than others. ScanPork™ ingredients provide numerous advantages in salami production.

Meat protein for meat replacement

ScanPork™ ingredients are used in salami to replace or substitute meat in order to reduce costs. One of the benefits is that ScanPork™ does not affect the protein content. The high amount of protein diluted with 3-6 parts water gives an almost identical protein content as meat (16-22 % protein), depending on which ingredient you use.

Shorter maturing time – same quality

The replacement of meat shortens the maturing time because ScanPork™ does not bind water as hard as meat. In other words, it is much easier for the water to be released from ScanPork™ compared to meat. The AW value is therefore reached three to four days earlier compared to a standard recipe. Finally, there are no issues regarding GMOs, allergens, lactose or E-numbers.

The final salami product will be comparable to a standard product without ScanPork™. ScanPork™ leaves no detectable taste, color or visual particles.



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, turkey, lamb and fish. 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 new exciting products that consumers feel good about eating.



MEAT



SAVORY



NUTRITION



DAIRY



PET FOOD