Collagen





Collagen Foodpro™ series

Collagen is high in protein and low in fat, with a water-binding capacity of up to 1:15-25. It disperses well in cold water and exhibits strong cold-set binding properties.

Introduction:

Collagen Foodpro™ B is a functional animal protein made from bovine and prepared using scientific extraction and heat processing techniques. It primarily consists of natural collagen. After mixing with hot water, the collagen unfolds, and after cooling, it re-forms a three-dimensional network structure, which can bind to hold more water. It enhances the yield, texture, and sliceability of meat products.

Gelability & emulsification:

Foodpro™ B has excellent water retention properties and is mainly used in injectable and emulsified meat products.

Foodpro™ B can be used not only as a food ingredient, but also in synergy with other water retention products, especially in combination with TG enzymes.



Foodpro™ B: Water=1: 15



Foodpro™ B: Water: Oil=1: 15: 15

Advantages

- · Improves texture and elasticity
- ·Improves mouthfeel
- · Retain moisture
- · Improves yield
- · Improves sliceability
- · Easy to use

Combined effect with other ingredients

When Foodpro™ B is used in combination with other ingredients, it will generally bring about synergistic eddects. Below the table, + means normal, ++ means good, +++means very good, - means no synergistic effect, / according to product type.

Foodpro™ B	TG	ISP	Carrageenan	Alginate	Fiber	Starch
Brine	+++	+++	+++	-	/	+++
Hold Water	+++	++	+++	+++	++	++
Solubility	+++	++	++	+	/	+
High temperature emulsifying power	+++	+++	+	++	+	++
Low temperature emulsifying power	+++	++	-	+++	-	-
Thermal stability	+++	+	-	+++	-	+
Low temperature gelation	+++	++	+++	+++	++	++

