



MEPRO 85

MEPRO 85 is a functional pure pork protein with a high level of collagen protein and a low fat content that facilitates the fat and water binding in a wide variety of meat applications.

BENEFITS

- Reduces formulation costs, about 8% more product yield by adding 2-3% of MEPRO 85.
- MEPRO 85 has high binding properties in cooked applications and reduces cooking loss.
- Applicable in reduced salt recipes, salt concentration between 0-2% does not effect the functional properties of the protein.
- Due to the light creamy colour the effect on final product colour is negligible.
- No off flavour in final product.
- Improves texture, binding and juiciness. Fortifies cooked sausages.
- Clean label, can be labelled as pork protein, pork collagen, pork flavour or-bouillon (local legislation should be verified). 100% natural, non-allergenic.

WHERE TO USE

MEPRO 85 can be used in a wide variety of meat products, such as:

- Luncheon meat
- Cooked and dried sausages
- Meat balls
- Hamburgers
- Hams
- Dry savoury blends

It can be used as a structure and texture improver (juiciness and snap), emulsifier, water binder and protein booster. MEPRO 85 is a heat reversible protein and can be used for pasteurized and sterilized products.

HOW TO USE

Due to the fine particle size the protein powder can be mixed directly into the bowl cutter or mixer, together with the meat and/or in a blend with other ingredients and spices. The proteins will be activated by the presence of sufficient water, so it is best to dose at the beginning of the process. MEPRO 85 can be dissolved in cold water and depending on the concentration, the viscosity of the solution will increase.

RECIPE FRANKFURTER SAUSAGE



STANDARD RECIPE			ALTERNATIVE RECIPE (WATER ADDED)	
MEAT	MINCED PORK (75/25)	75%	MINCED PORK (75/25)	62%
WATER/ICE	WATER/ICE	22%	WATER/ICE	35%
ADITIVES	TOTAL ADITIVES:	3%	TOTAL ADITIVES:	3%
TOTAL		100%	TOTAL	100%
PROTEIN	MEPRO 85	2-3%	MEPRO 85	2-3%

TYPICAL PROCEDURE FOR FRANKFURTERS

- Meat Grinding
- Adding premix of spices and salt
- Adding water or ice
- Adding MEPRO 85
- Mixing in or into the meat
- Filling of the casing
- Smoking at 60-70 °C / Cook at 70-75 °C

RECIPE GUIDELINES FOR MEATBALLS



STANDARD RECIPE			ALTERNATIVE RECIPE (WATER ADDED)	
MEAT	MINCED PORK (75/25)	70%	MINCED PORK (75/25)	61%
WATER/ICE	WATER/ICE	17%	WATER/ICE	26%
ADITIVES	TOTAL ADITIVES:	13%	TOTAL ADITIVES:	13%
TOTAL		100%	TOTAL	100%
PROTEIN	MEPRO 85	2-3%	MEPRO 85	2-3%

TYPICAL PROCEDURE FOR MEATBALLS

- Meat Grinding
- Mixing of meat and water
- Adding premix of crumb, spices, salt and MEPRO 85
- Mixing in or into the meat
- Holding time approximately 15 minutes at 5 °C
- Forming procedure

INGREDIENTS

Pork-Protein,
Anti-oxidant (Tocopherol-extract,
natural flavour).

FUNCTIONAL PROPERTIES

Water binding up to 1 : 15
Emulsion capacity up to 1 : 20 : 20
Gel strength very good

COMPOSITION

Moisture max. 5 %
Protein min. 80 %
Functional collagen 40 - 50%
Fat max. 15 %
Ash max. 5 %

APPEARANCE

Light creamy colour
Fine particle size
Neutral smell
Neutral taste



COMPANY

MEPRO 85 is produced by Ten Kate. In a separated production facility we exclusively produce high-quality pork proteins for the food industry. The history of our family-owned company dates back to 1920. From the beginning, our key selling points have been trust, innovation and sustainability. These qualities have allowed us to grow into one of the largest producers of edible animal fats and proteins in Europe.

QUALITY AND TRACEABILITY

MEPRO 85 is a 100% native pork protein derived from animals that have been declared fit for human consumption by veterinary inspection and is produced according to FSSC 22000.

PROFESSIONAL TECHNICAL SUPPORT

Ten Kate provides you with an extraordinary, highly functional food ingredient. In the development of new meat products or when adjusting existing recipes, you might need some technical assistance. Optimizing the applied dosage of MEPRO 85 to upgrade your meat products will always be subject to individual preferences, but please feel free to contact our sales and technical managers for free, professional advice.

CONTACT

For more information about MEPRO 85 or a free sample please contact us!
Phone +31 599 412 605
Email: sales@tenkate.nl



FUNCTIONAL PURE PORK PROTEIN

Improves meat products
and reduces formulation costs

