



Salami

ScanPork D products for salami

Scanflavours products offer you an excellent ingredient for salami and dry fermented products

Salami is a well-known product worldwide. It is found in a variety of flavours, 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 D products provide numerous advantages in salami production.

Meat protein for meat replacement – that makes sense

ScanPork D products are some of the best ingredients on the market for replacing meat with meat. ScanPork D products offer a range of low functional pork proteins derived from fatty tissue. Our product range can be used with success in many meat applications. It is also an excellent alternative to meat in salami as it reduces costs while maintaining the same quality.

No chemical treatment

The proteins have by nature a faint roast pork flavour. The colour is light brown to creamy. The products are manufactured without any chemical treatments or bleaching, ensuring you a natural product.

Our ScanPork D series includes:

- ScanPork D-90
- ScanPork D-85
- ScanPork D-80
- ScanPork D-80 F

The same protein content as meat

ScanPork D products are used in salami to replace or substitute meat in order to reduce costs. One of the benefits is that ScanPork D products do 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 ScanPork D product you use.

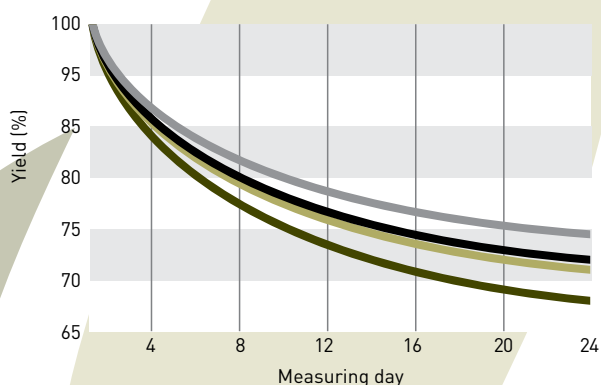
How to use ScanPork D

ScanPork D products can be added as a dry ingredient or can be pre-hydrated with water and then pre-frozen like meat for salami. The solution is added along with the meat. The solution can replace up to 30 % of the meat in the salami recipe. However, to maintain the same quality, we recommend replacing 15 % of the meat. Of course, it all depends on the recipe, meat ratio and meat quality.



Yield in Garlic Salami with ScanPork D-80

- STD REFF
- 10 % Replacement
- 20 % Replacement
- 30 % Replacement



Yield with 10 %, 20 % and 30 % meat replacement. As shown in the figure, there are no significant differences in the yield.

Benefits & Results:

Shorter maturing time – same quality

The ScanPork D range is an excellent ingredient for reducing costs, for producing standardized meat and for meat reduction while maintaining the same level of quality.

The replacement of meat shortens the maturing time because ScanPork D products do not bind water as hard as meat. In other words, it is much easier for the water to be released from ScanPork D products compared to meat. The A_w 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 D. ScanPork D leaves no detectable taste, colour or visual particles.

It's simple – meat is replaced by meat.



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