

Soya substitution

Get the ideal soya substitution with Scanflavour

With Scanflavour you get solutions with the same properties as soya protein for a variety of applications.

Soya substitution has become an issue in many countries in the world due to taste, colour, allergens, GMOs and costs. Scanflavour offers solutions with the same properties as soya protein for many different applications, such as hot dogs, frankfurters, hams, cold cuts, salami and minced meat products. In most cases, there will be additional benefits like improved syneresis control, a meaty texture and improved sliceability.

Easy to use

ScanGel and ScanCure products are added directly in the bowl chopper or brine as a dry matter. Pre-hydration is not needed.

The substitution ratio is 1:4 - 1:2, depending on the product. Scanflavour can help you to determine the exact substitution ratio using our meat test system.

Where to use:

HAMS

Recommended substitution ratio and product in:

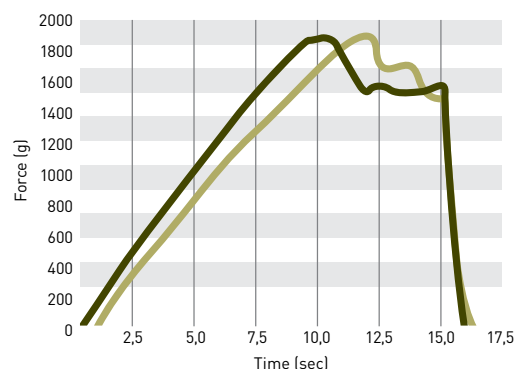
Restructured ham - ScanGel A-95/93 - 1:4

Injected ham - ScanCure DI-95/93 - 1:4

The following measurements are for an 80 % restructured ham. Please notice that measurements are for ScanGel A-95 vs. Soy ISP and Kappa carrageenan since producing a ham with soya protein alone is not realistic. Kindly ask for the exact recipe if interested.

Soya substitution in ham

- 1,5 % soya + 0,4 % carrageenan
- 0,7 % ScanGel A-95



The graph shows that there is no significant difference in the breakpoint of the hams produced with soy ISP and ScanGel A-95, however the slope of the ham produced with ScanGel A-95 is slightly lower than the ham produced with soy ISP which means that the texture is slightly more elastic, providing your product with improved sliceability and meaty texture.

COLD CUTS

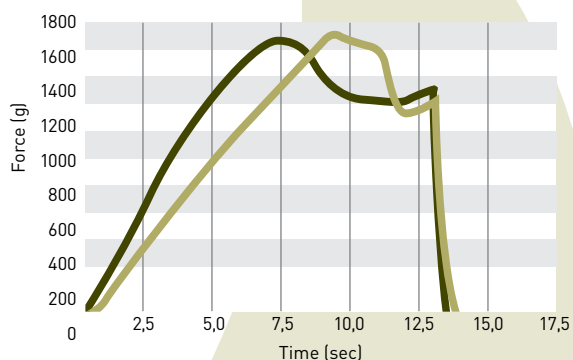
Recommended substitution ratio and product in:

Cold cuts - ScanGel A-95/93 - 1:4

The following texture measurements are for a medium-quality cold cut.

Soya substitution in cold cuts

- 3,00 % soya
- 0,75 % ScanGel A-95



The graph shows no significant difference in the breakpoint of the bologna produced with soy ISP and ScanGel A-95. The slope shows a slightly more elastic texture with ScanGel, which will give the cold cut a meatier bite.

SAUSAGE

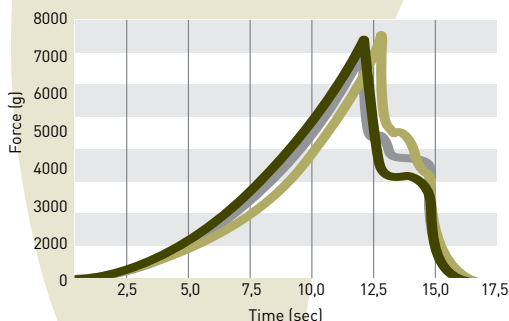
Recommended substitution ratio and product in:

Hot sausage - ScanGel SF-95, SF-91, SF-85 - 1:3/1:2

Measurements are for a medium-quality frankfurter at a temperature of 60°C.

Soya substitution in Frankfurter

- 1,6 % soya
- 0,8 % ScanGel SF-85
- 0,6 % ScanGel SF-95



As the graph shows it is also possible to substitute soy ISP with ScanGel products. Both ScanGel SF-95 and ScanGel SF-85 have the same breakpoint as Soy ISP in a hot served medium-quality frankfurter. 'Knack' or crispiness is also without a significant difference.

Scanflavour also offers solutions for bacon, pâté spread and minced meat products, such as hamburgers, meatballs, salami and patties.

Benefits & Results:

The Scanflavour product range offers customers solutions for soya substitution in a range of product groups, such as hot dogs, frankfurters, injected meat, restructured ham, pâté and minced meat products.

The significant benefits include:

- Improved cost in use
- Easy handling
- No GMOs
- No allergens
- No blocking of needles
- Natural meat flavour
- Better meat texture
- Improved sliceability

Contact

For further information, technical back up or recipes, please contact Scanflavour:



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