

# Meats and Meals Applications



		PROCESSED MEATS	FROZEN FOODS	VEGETARIAN	SOUPS	SAUCES, DRESSINGS AND MARINADES	DRY SEASONING BLENDS
ACIDULANTS	Citric Acids	•	•	•	•	•	•
ANTIOXIDANTS	Green Tea Extract		•	•	•	•	•
	Mixed Tocopherols	•	•	•	•	•	•
EMULSIFIERS AND STABILIZERS	Lecithins	•	•	•	•	•	•
	Propylene Glycol	•					
	Wheat Glutens	•	•	•			
	Xanthan Gum	•	•	•	•	•	•
FLAVORS, EXTRACTS AND COLORS	Colors	•	•	•	•	•	•
	Extracts and Distillates	•	•	•	•	•	•
	Flavors	•	•	•	•	•	•
	Mint		•	•	•	•	•
	Seasonings	•	•	•	•	•	•
	Taste Modifiers	•	•	•	•	•	•
OILS AND FATS	Coconut and Palm Kernel Oils		•	•	•	•	
	Enzymatically Interesterified Oils	•	•	•	•	•	
	Palm Oils	•	•	•	•	•	•
	Peanut Oil, Roasted Aromatic		•	•		•	
	Salad Oils	•	•	•		•	
	Tailored Blends	•	•			•	BLENDS
	Trait-Enhanced Oils	•	•	•		•	•
PROTEINS	Peanut Flours		•	•	•	•	•
	Soy Fiber (Insoluble)		•	•	•	•	•
	Soy Flours and Grits		•	•	•		
	Soy Protein Concentrates	•	•	•	•		
	Soy Protein Isolates	•	•	•	•		
	Textured Soy Proteins	•	•	•	•		



# Proteins

## SOY PROTEIN CONCENTRATES

Product	% Moisture Max.	% Protein (Nx6.25) (mfb) Min.	% Fat (acid hydrolysis)	% Total Dietary Fiber (including crude fiber)	Characteristics	Applications
<b>Arcon (soy protein concentrates)</b>						
Arcon F	9	69	3	20	Low PDI, bland, free-flowing fine powder	Protein supplements, meat systems, fermentation
Arcon Plus 412	6	80	4	10	Highly functional, texture, water-binding	Processed meat system, including fermented sausages
Arcon S	6	72	3	20	Very low flavor profile, high-protein solubility and superior fat emulsification, good dispersibility and water-binding properties	Meat products, surimi analogs, cream-based soups and sauces, bakery products and nutritional powder drink bases
Arcon SB	8	65	4	20	High solubility, good water-binding and emulsification properties	Fully cooked coarse ground and emulsified meat products
Arcon SJ	7	69	4	19	Soluble, good functionality	Emulsified processed meats, surimi analogs
Arcon SM	6	70	3	20	Very low flavor profile, high-protein solubility and water dispersibility, good fat emulsification	Emulsifier and injection meat systems
Arcon SMB	6	70	3	20	Highly functional, water-dispersible, good fat emulsification	Low-sodium food systems, nutritional beverages
Arcon SMP	6	70	3	20	Fine powder, very low flavor profile, high-protein solubility	Emulsified/injected poultry and uncured red meat applications
Arcon SP	6	72	3	20	Fine powder, very low flavor profile, high-protein solubility	Emulsified poultry and uncured red meat applications
Arcon SQ	6	70	3	19	High-solubility, excellent emulsification and very good water-binding	Processed meat systems and other food systems where emulsification and water binding are required
Arcon ST	8	65	4	-	Fine powder, good fat-binding and textural properties	Emulsified and ground meat systems
Arcon VF	9	69	3	20	Low PDI, bland, very fine powder	Protein supplements, nutrition bars, meat systems
<b>Arcon T (textured soy protein concentrate)</b>						
Arcon T and Fortified Arcon T	9	69	3	19	Variety of textures, sizes, colors	Premium vegetarian foods, meat applications
<b>TVP (textured vegetable protein chunks and crumbles)</b>						
TVP	9	53	3	18	Blends of vegetable proteins with various shapes, textures and sizes	Processed meats, fish, poultry, vegetarian foods, snack foods

## SOY PROTEIN ISOLATES

Product	% Moisture Maximum	% Protein (Nx6.25) (mfb) Minimum	% Fat (acid hydrolysis)	Characteristics	Applications
CLARISOY 150	8	92	2	100% soluble in systems < pH 4.0, very clean flavor at neutral pH	Low-pH beverages with clouds, mildly flavored neutral beverages and dairy replacement
CLARISOY 170	7	90	1	Very clean flavor, pH neutral, high viscosity	Dairy protein replacement in neutral beverages
CLARISOY 180	7	90	1	Very clean flavor, pH neutral, low viscosity	Dairy protein replacement in neutral beverages
Pro-Fam 646	6	90	4	Dispersible	Dry powdered mixes, injected meat products
Pro-Fam 648	6	90	4	Very fine powder, readily dispersible	Injected meat and fish products; fine-needle injection
Pro-Fam 781	6	90	4	Very low viscosity	Infant formulas, nutritional supplements, high-protein drinks and dairy-free products
Pro-Fam 825	6	90	4	Bland, low viscosity, readily dispersible, highly soluble	Low-viscosity beverages and nutritional bars
Pro-Fam 873	6	90	4	Very bland, low viscosity, highly functional, dispersible	Dairy-free products, nutritional beverages, high-protein drinks
Pro-Fam 875	6	90	4	Bland, low viscosity, highly functional, highly soluble	Dairy-free products, nutritional beverages, cream soups, sauces
Pro-Fam 880	6	90	4	Dispersible, soluble, low-medium viscosity	Extruded cereal pieces, beverages, dairy blends
Pro-Fam 891	6	90	4	Very bland, highly soluble, highly functional, readily dispersible	Dairy-free products, nutritional supplements, injected and emulsified meat systems
Pro-Fam 921	6	90	4	Readily dispersible, highly soluble, low flavor, low aroma	Processed dairy foods, milk replacer, infant formulas
Pro-Fam 930	6	90	5	Very bland, highly functional, high density	Nutritional supplements, high-protein beverages
Pro-Fam 931	6	90	6	High density, very low water binding	Nutritional bars, high-protein foods
Pro-Fam 935	6	90	5	Low water binding, neutral	Nutritional bars, high-protein foods
Pro-Fam 936	6	90	6	High density, neutral flavor, very low water binding	High-protein bars, other high-protein nutritional foods
Pro-Fam 955	6	90	4	High density, highly dispersible	Protein tablets, nutritional bars, fermented meats and fresh cheese products
Pro-Fam 974	6	90	4	Highly soluble, highly functional, easily dispersible	Processed meats, emulsified meats, sausage-type meats
Pro-Fam 976	6	90	4	Highly soluble, highly functional, easily dispersible, low sodium	Processed meats, emulsified meats, sausage-type meats
Pro-Fam 981	6	90	4	Highly soluble, highly functional, easily dispersible, low sodium	Uncured poultry and red meat products
Pro-Fam 982	6	90	4	Dispersible	Injection in uncured poultry and red meat products
Pro-Fam H200	7	82	4	Highly soluble, highly functional, dispersible	Whole-muscle meat products labeled as hydrolyzed soy protein
Superb Soy Fiber	9	30	4	Finely ground powder, good moisture binder	Emulsified marinades, ground meat systems