

Kapro B95 SF

Frankfurter

Everyone of course prefers to eat juicy and natural products. And we want our Frankfurters to be of the highest quality, without additional unnecessary costs.

The Kapro B95 product line is the ingredient that makes this possible

Naturally functional:

Kapro B95 C is made from 100 % natural ingredients: a highly functional beef collagen product in the form of flakes. It has excellent and powerful water-binding and emulsifying properties, both after heating and without heating. This makes **Kapro B95 C** suitable for an endless variety of applications, to improve the production process or reduce costs.

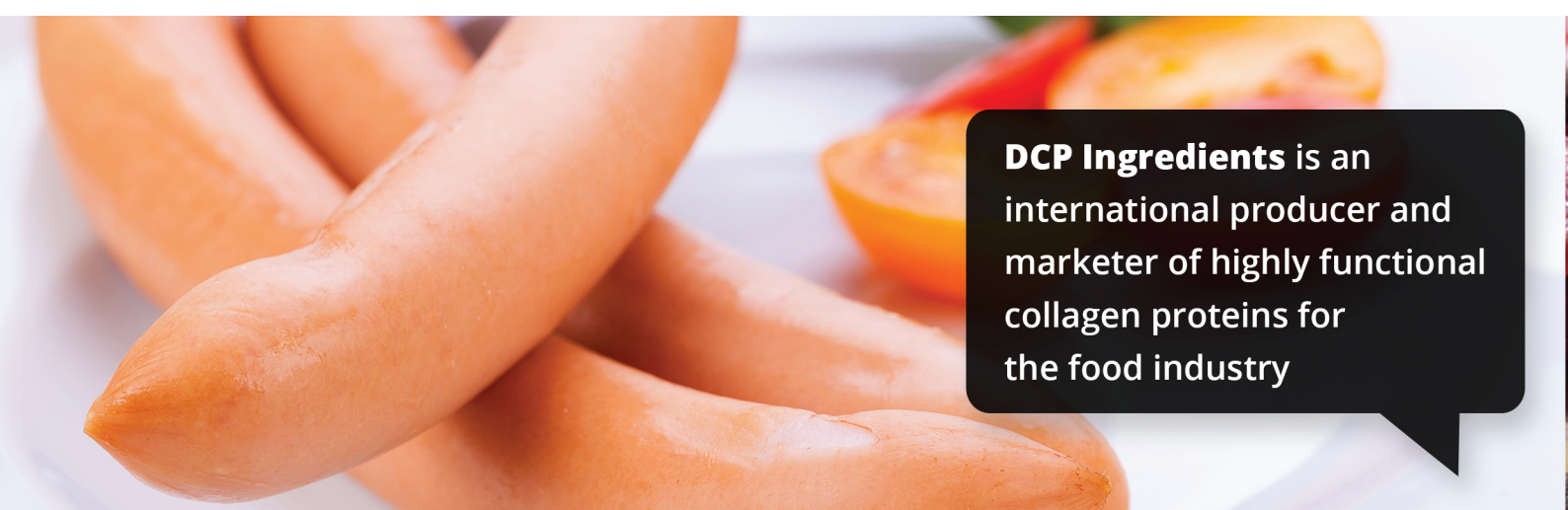
Tradition in Frankfurters:

In emulsified products such as Frankfurters, **Kapro B95 SF** powerfully binds the meat with the water and fat content. 1 to 2% added will produce an excellent firm product, with the mouthfeel exactly the way it should be: firm but smooth, with that traditional 'snap'!

Kapro B95 SF delivers a considerable cost reduction, as the protein is highly functional, both unheated and when heated.

The result:

- A major improvement to the recipe's economic yield, due to its high functionality.
- A real advance in the 'snap' and the structure, particularly for Frankfurters produced without casing.
- A better production process (due to its excellent functionality in cold conditions), resulting in considerable cost reductions.
- Clean label declaration. **Kapro B95 SF** is animal in origin and has no E-number.



DCP Ingredients is an international producer and marketer of highly functional collagen proteins for the food industry