

Kapro B95 C

Hamburgers

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

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

Maximum result:

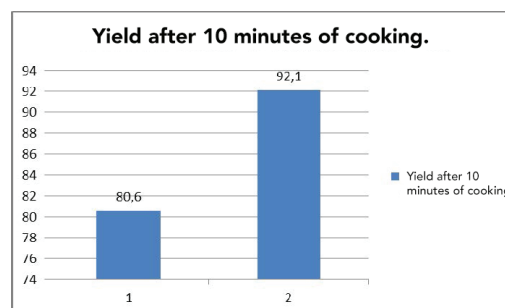
Kapro B95 C, based on 100% natural ingredients, has excellent water-binding properties, both after heating and without heating. This makes **Kapro B95 C** suitable for an endless variety of applications, to improve the production process and reduce costs.

Easy to use:

1 to 2 % of **Kapro B95 C** added to Hamburgers considerably increases the water-binding properties. **Kapro B95 C** has cold water-binding properties, making the product extremely suitable for uncooked Hamburgers, both chilled and frozen. This means a considerable cost reduction without compromising on quality. Last but not least, **Kapro B95 C** considerably strengthens the structure, which means improved frying qualities.

The result:

- Outstanding improved results due to the exceptional water-binding properties, combined with the particularly strong emulsifying properties of **Kapro B95 C**.
- **Kapro B95 C** entirely improves the structure of pre-cooked Hamburgers.
- **Kapro B95 C** helps prevent cupping during the heating process.
- Clean label declaration. **Kapro B95 C** is animal in origin and has no E-number.



1. Untreated Hamburger.
2. Hamburger treated with Kapro B95 C

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