



Kapro B95 SF

Low-fat products

Everyone of course prefers eating healthy and natural products. But of course we also want to have superior quality taste and structure, without additional unnecessary costs.

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

Naturally the best:

Kapro B95 SF is made from 100% natural ingredients; a beef collagen product in powder form which has particularly high 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 and reduce costs.

A wealth of low-fat products:

In a wide range of sausages, such as Frankfurters, fat reduction is an important aspect. **Kapro B95 SF** makes it possible to create a gel or an emulsion which can replace a large part of the fat in sausages, without influencing the taste or the mouthfeel. The result is a low-fat product with excellent sensory properties. The structure also becomes firmer, creating a better bite!

A gel or an emulsion can create an excellent fat replacement, whilst retaining all the desired qualities in the end product. The gel will give the best results when adhering to the following proportions:

Kapro B95 SF	10	kg.
Water (minimally 70 °C)	100	kg.

- Mix this mass thoroughly into a homogeneous product, let it cool for at least 12 hours until the gel becomes extremely firm.
- The gel can be used as a fat replacement in the end product.

A pre-emulsion can also be used in the process to develop a product with a low fat content. This will work well in the following proportions:

Kapro B95 SF	10	kg.
Water (minimally 70 °C)	100	kg.
Fat	100	kg.

The result:

- A low-fat product with excellent sensory properties.
- A real advance in the 'snap' and the structure, particularly for Frankfurters made without a casing.
- 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