

# Kapro B95 I

## Pulled Beef

Everyone of course prefers a juicy product and natural ingredients when eating high-quality products such as Pulled Beef. For this reason we would like to contribute to creating the finest quality, without incurring unnecessary costs in the process.

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

### Functional in brine:

**Kapro B95 I** is a beef collagen in fine powder form, based on 100% natural ingredients, displaying exceptionally powerful water-binding and emulsifying properties, both after heating and without heating. Due to the powder's fine structure, **Kapro B95 I** is extremely suitable for applications in brine.

### Classic Pulled Beef, produced in a modern way:

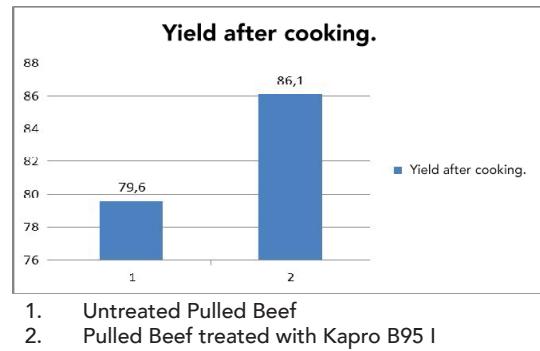
To create a juicier product, we recommend injecting the meat before cooking. **Kapro B95 I** gives a strong water-binding in Pulled Beef, improving brine retention in the product. This will result in less dripping loss during the long cooking process, at the same time considerably improving the quality. **Kapro B95 I** delivers an outstanding cost reduction as the protein is highly functional, both unheated and when heated.

### Easy processing:

Due to its fine structure, **Kapro B95 I** is extremely suitable for applications in brine. The brine must be kept at a low temperature during the injection process (below 5 °C is ideal). Due to its high functionality, 5 to 7 kg of **Kapro B95 I** per 100 litres of water will absolutely suffice.

### The result:

- A major improvement to the recipe's economic yield, due to its high functionality.
- A considerable improvement in the structure as well as the product's bite.
- Significant reduction of the cooking loss, thereby increasing the juiciness.
- Clean label declaration. **Kapro B95 I** 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