

Kapro B95 C

Salami

Natural ingredients are also essential for classic meat products. And we want our Salami to be of the highest quality, without additional unnecessary costs.

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

Functional and without E-numbers:

Kapro B95 C is a beef-collagen product in the form of flakes which has excellent water-binding and emulsifying properties, both after and without heating. This makes **Kapro B95 C** usable for an endless variety of applications, improving the production process and reducing costs.

Modern and traditional in Salami:

Cost reduction is also essential in Salami production! 1% of **Kapro B95 C** added to Salami can reduce the drying time by up to 50%. has cold water-binding properties, making sure the sausage firms up more quickly during the fermentation and drying process. The product will also lose less water, without compromising shelf life or quality. This means a considerable cost reduction without loss of quality. In addition, **Kapro B95 C** delivers a considerable strengthening of the structure to improve the slicability.

The result:

- A significantly shorter drying time.
A reduction of up to 50%.
- A firm and slicable product in a very short production period.
- An improved overall result as the water is bonded in the sausage, thus diminishing the water activity.
- Clean label declaration. **Kapro B95 C** 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