



# Granules in salami

## 45% replacement of meat

Salami and dry fermented products are well-known worldwide. They can be found in a variety of flavours, shapes and compositions. The challenge is to produce a good quality at a fair price that is suitable for the end consumer. Many different ingredients have been introduced on the market as meat substitutes, such as texturized soya, greaves, granules and various fibers – some with more success than others. This granule concept is a new way of replacing and substituting meat in salami still having the same fermentation time as well as water activity.

### Granules replacing up to 45% of the meat

Granules are easy to make with our high functional proteins. The granules have a structure and behavior similar to normal meat. These granules can be applied directly in salami recipes as a meat replacer, creating a better binding in your products, improved sliceability and a natural meaty texture.

Our coloured granules can replace up to 45% of the meat. The granules are added and used exactly like normal meat. It is an excellent alternative to replacing and substituting meat in salami as they reduce costs while maintaining the quality.

### Natural choice for salami

Our high functional proteins are a natural choice for salami and dry fermented products. The products from Scanflavour do not contain any allergens or GMO and give a natural meat texture and bite.

### The same protein content as meat

One of the benefits from using these granules in salami is that it does not affect the protein content. The high amount of protein diluted with seven parts of water gives a protein content almost identical to meat products.

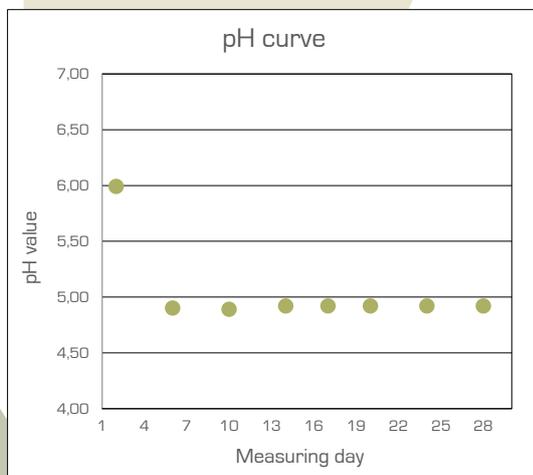
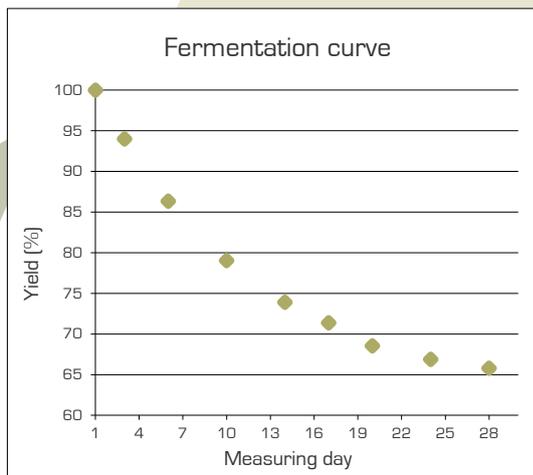
### How to use

The granules are produced according to the method mentioned in our granule concept. The granules have to be pre-frozen like meat for salami and should be added along with the meat.



## Yield in salami with granules

Yield with 45% meat replacement. As shown in the figures below, you can see the fermentation as well as pH curve measured over time.



## Benefits and results

Scanflavours high functional proteins are excellent ingredients for reducing costs, for producing standardized meat and for meat reduction while maintaining the level of quality.

With this concept, up to 45% of the meat can be replaced without having any negative effect on the final product, when it comes to:

- Weight loss
- Water activity
- pH
- Maturing time
- Texture
- Color
- Taste
- Appearance of final product

Finally, there are no issues regarding GMOs, allergens, lactose or E-numbers.

It is simple - meat is replaced with meat proteins.

## Contact

For further information, technical back up or recipes, please contact Scanflavour.



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