

ScanCure DI

Injected products

What is ScanCure DI?

The ScanCure DI series comprises a range of highly functional, native, high mole weight collagens derived from the insoluble fraction of defatted pork skin, making them a natural choice for meat applications in general.

The excellent choice for fresh meat

The whole product range has an extremely high water and fat binding capacity, which makes ScanCure DI an excellent choice for fresh meat as well as for low and high extension levels.

ScanCure DI pork proteins have a very small particle size, are very easy to disperse in water and will not lump as long as the temperature in the brine is below 10°C.

All ScanCure DI products can be combined with other functional food ingredients.

Optimizing cost in use

Due to the clear textural synergy and the complementary effect of colloidal collagen on globular proteins or hydrocolloids, compositor blending with ScanCure DI can be very advantageous for cost in use optimization.

Viscous elastic behaviour

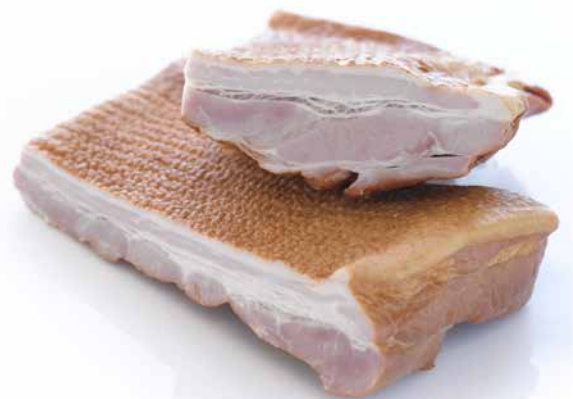
ScanCure DI reacts spontaneously with water at temperatures above 25°C, demonstrating thermo reversible, viscous elastic behaviour, and then starts reacting in the meat products.

Neutral flavour

ScanCure DI is produced using thermal and mechanical processes, ensuring a microbiologically stable product with a neutral flavour.

Appearance

Particle size: Various particle sizes (ask for data sheet)
Flavour: Neutral to meaty
Colour: Light cream (natural protein)





Why use ScanCure DI products?

Water and fat binding

ScanCure DI products bind more than 20 times their own weight in water or fat/oil.

Neutral taste and colour

The gently treated ScanCure DI products are neutral in taste and colour. Combined with a very low application dosage, no negative effect on flavour and colour in the finished meat products is ensured.

Higher yield

ScanCure DI can reduce cooking loss by as much as 10 % or more, depending on the meat quality, extension level and processing parameters.

Texture building

ScanCure DI is a gently processed, long molecular chain length, native collagen product, which, when gelled, will provide a meaty texture on its own. When integrated in the final product, it will react with and support the original meat texture. Dosed and distributed properly in the meat, it will improve juiciness, texture, sliceability and elasticity.

Syneresis control

ScanCure DI products can effectively reduce syneresis in sliced and vacuum/MA packed products, thus making the final product look more appetizing and reducing the risk of microbial spoilage.

Freeze and thaw stability

ScanCure DI products will provide you with much higher freeze and thaw yields for semi-cooked and cooked finished products that have been stored under freezing conditions.

How to use ScanCure DI products

ScanCure DI can be used in almost any kind of meat product, irrespective of meat type and quality, extensions, processing parameters and complementary functional ingredients. Use it – and experience great results.

Scanflavour

– your professional technical support

Scanflavour provides you with an extraordinary, highly functional food ingredient. In the development of new meat products or when adjusting existing recipes, you might need some technical assistance.

Optimizing the applied dosage of ScanCure DI to upgrade your meat products will always be subject to individual preferences, but please feel free to contact our Sales and Technical Managers for free, professional advice.

Scanflavour provides this service with pleasure!



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