

## Meat

Since their introduction to the food industry, soy proteins were designed to help technologists create better meat, poultry & fish products. Functionality means improving texture, nutritional value and organoleptic properties while reducing manufacturing costs. A new generation of isolated soy proteins and functional soy protein concentrates provide solutions for the most complex of product formulations. The two main tasks are to create strong gels or stable emulsions

Application-Product	Whole muscle Restructured Ham Injection and tumbin	Emulsified meat Frankfurters	Ground meat Patties/ meat balls/ sauces	Non Cured Poultry	Summi	Ready Meals	Retorted/ Canned	Tuna	Paté
Solpro 910 high gel		✓	✓		✓	✓	✓		✓
Solpro 920 High emulsion		✓	✓		✓	✓	✓		✓
Solpro 931 medium viscosity	✓					✓			
Solpro 758 low viscosity	✓					✓			
Solcon S-110 good emulsion		✓	✓		✓	✓	✓		✓
Solcon S-220 High emulsion		✓	✓		✓	✓			✓
Solcon S-40 low nitrite				✓					
Solcon S-300 low viscosity	✓				✓	✓		✓	
Solveg								✓	
Solcon G		✓	✓	✓		✓	✓		✓
Contex		✓	✓	✓		✓	✓	✓	✓
Bontex		✓	✓	✓		✓	✓	✓	✓