



IMPROVING YIELD, QUALITY AND TEXTURE

IN MEAT & POULTRY PRODUCTS

WORLDWIDE DEMAND FOR MEAT AND POULTRY PRODUCTS CONTINUES TO INCREASE.

The pandemic had consumers exploring new cuts, species and cooking techniques.

Manufacturers are looking for technologies to help products withstand abusive cooking techniques at home, or even in foodservice settings, where products may be kept for extended periods of time, impacting their quality.

It is crucial for food formulators to identify effective technologies to keep costs down and food waste to a minimum.

PROTEUS® FOR BETTER YIELD, QUALITY AND TEXTURE

WHAT IS PROTEUS®?



An innovative functional protein from Kemin, Proteus® is a clean label alternative to phosphate. It utilizes a proprietary technology to more naturally retain moisture and yield—and lower raw material costs—all without relying on synthetic ingredients.

Proteus® helps improve moisture retention throughout the cooking process, leading to better texture and a juicier bite, so you can:

- Meet in-demand label claims
- Reduce input costs
- Achieve greater yields

PROTEUS® CHECKS ALL THE BOXES

Proteus® functional protein can help solve every item on your list of challenges.

- Clean label yield enhancement**
- Meat block replacement**
- Allergen replacement**
- Increased throughput**

How is Proteus® applied?

It can be applied in a variety of ways, including:

- Direct addition
- Tumble/marinade
- Injection, similar to traditional brines

NATURALLY RETAIN MOISTURE, IMPROVE YIELD AND REDUCE INPUT COST

PROTEUS® AND YOUR BRAND

CONSUMERS WANT MANUFACTURERS TO:

- 1) Offer innovative options that are easy to prepare
- 2) Feature fresh, new tastes
- 3) Keep things plain and simple with clean label ingredients

Proteus® offers you the ability to meet clean label demands while maintaining important attributes such as yield, quality and texture so your products can stand out in the marketplace.

Proteus® can be used with or without phosphates, depending on your formulation goals. Our line of products are species-specific and efficacious in a variety of whole muscle and processed meat and poultry applications.

According to our studies, we found these benefits in the listed applications.

Whole muscle products

pork loin, chicken/turkey breast, ham, roast beef; frozen, raw or cooked, etc.

- Improved brine retention, cook yield and eating quality
- Increased weight and reduced purge in package for a juicier cooked product (at home and in food service)

Bacon

- Increased green weight of bellies

Deli meats/slicing logs

- Increased cook yield
- Improved slice yield

Sheeted or formed products

nuggets, patties, sliced/diced/cubed chicken; cooked or par-fried, etc.

- Increased process yield, improved slice quality, texture and mouthfeel, with or without phosphates/starch
- Higher moisture retention may increase throughput on line by decreasing cook time during manufacturing

Par-fried applications - InnoBLQ™

- Created a micro-barrier to the breaded surface directly prior to frying
- Reduced fry oil uptake by 25-30%
- Retained moisture, increased yield & reduced cost
- Improve adhesion of the breading and provide a crispier bite

**MEATBLOCK
REPLACEMENT**

**ALLERGEN
REPLACEMENT**

**PHOSPHATE
ALTERNATIVE**

MEAT PROTECTION AND ENHANCEMENT SOLUTIONS AND SERVICES

Kemin understands proteins and how various processing techniques, ingredient interactions and packaging can impact consumer appeal and shelf life.

Our complete line of solutions provides color, flavor and microbial stability, as well as yield improvement. Let Kemin help extend your product's quality and shelf life, maximize its consumer appeal and deliver cost savings.

Solutions

▶ FUNCTIONAL PROTEINS

Proteus®

InnoBLQ™

▶ FOOD SAFETY

BactoCEASE® Propionic acid

BactoCEASE® NV Buffered vinegar

▶ COLOR & FLAVOR

FORTIUM® A Acerola extract

FORTIUM® R Rosemary extract

FORTIUM® RGT Rosemary and green tea extract



SERVICES

Our Customer Laboratory Services (CLS) team specializes in trouble-shooting your challenges and conducting analytical tests to compare efficacy of different solutions, as well as sensory attributes.

KEMIN TEAM

With deep technical expertise and an ongoing commitment to innovation, our experienced technical team creates groundbreaking blends to give you the best food safety, shelf life and yield enhancement solutions.

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