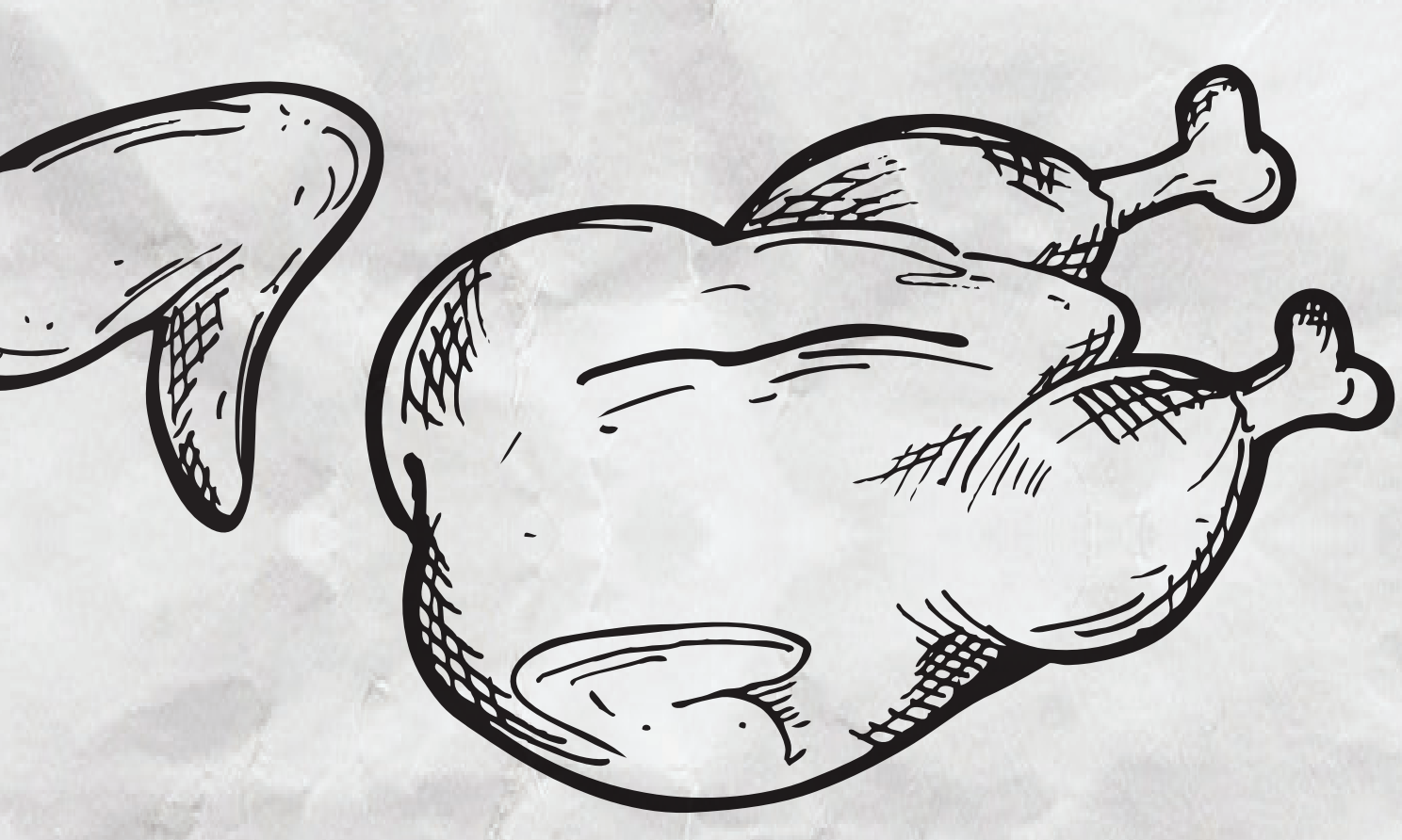


A COMPLETE LINE OF PROTEIN SOLUTIONS

FOR HIGHER QUALITY PROTEINS

KEMIN

THE MEAT OF THE MATTER



BE A STANDOUT WITH QUALITY AND FRESHNESS CUES THAT CAPTURE CONSUMERS' ATTENTION

1 Super Protein Incl Impact of COVID-19 - US - December 2020.pdf

PROTEIN IS A FUNDAMENTAL PART OF MOST U.S. DIETS

JUST 3% OF CONSUMERS ABSTAIN FROM THE CATEGORY.¹

THE PROTEINS MARKET SAW A COVID-19-INFLUENCED SALES SPIKE IN 2020.¹

42%

OF CONSUMERS ARE MAKING EATING HEALTHY A HIGHER PRIORITY¹

THEY ALREADY ACKNOWLEDGE ANIMAL PROTEINS AS PART OF A HEALTHY DIET.¹

THOSE EATING MORE ANIMAL-BASED PROTEINS DO SO TO:¹

- EAT HEALTHIER, 46%
- STAY FULLER, LONGER, 42%

81%

OF CONSUMERS ARE SEEKING BALANCE, BUT NOT ALL PROTEIN TYPES ARE PERCEIVED EQUALLY¹

42% OF PROTEIN CONSUMERS AGREE THAT THEY PREFER FRESH DELI AND BUTCHER-CUT OPTIONS.¹

PROTEUS®

FUNCTIONAL PROTEIN IS A CLEAN LABEL INGREDIENT, IMPROVING QUALITY AND YIELD

Increases moisture retention and texture quality for a more natural, juicy bite.

Proteus® also gives you the ability to:



MEET IN-DEMAND LABEL CLAIMS



REDUCE INPUT COSTS



ACHIEVE GREATER YIELDS

THE LABEL?

SIMPLE DECLARATION:

MEAT

OR

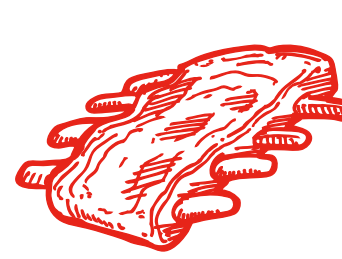
MEAT, WATER

Proteus® products are protein specific and efficacious in a variety of whole muscle and processed meat, poultry and seafood applications.

Sourcing various cuts of meat, our proteins meet your application needs by enhancing proteins with like proteins.



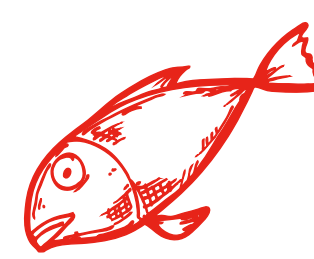
BEEF



PORK



POULTRY



SEAFOOD

PROTEUS® CAN:

MEET CONSUMER DEMANDS

as a clean label phosphate alternative that helps retain natural taste, texture and quality attributes

REDUCE INPUT COSTS

allowing you to more efficiently manage your raw material cost and margins

HOW IT'S USED

Traditional yield enhancement products hold water during processing and storage

ACT AS A FAT BLOCK FOR FRIED ITEMS

forming a protein micro-barrier that blocks frying oil from being absorbed into breading

INCREASE THROUGHPUT

further reducing costs

Proteus® utilizes a proprietary technology creating ingredients that are applied by direct addition, tumble/marinade, or injection, similar to traditional brines used today.

KEMIN BENEFITS

Kemin Food Technologies provides a full range of meat & poultry solutions designed to enhance color, flavor, food safety—and yield. Our range of products help improve quality and extend shelf life while maximizing consumer appeal.



KEMIN BENEFITS YOUR PRODUCTS IN 4 WAYS, WITH A VARIETY OF PRODUCT SOLUTIONS:



YIELD ENHANCEMENT

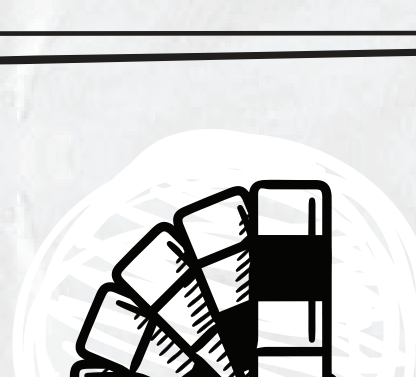
Proteus®



FOOD SAFETY

BactoCEASE®

BactoCEASE® NV



COLOR

FORTIUM® A

FORTIUM® R

FORTIUM® RGT



FLAVOR

FORTIUM® R

FORTIUM® RGT

PROTEUS®

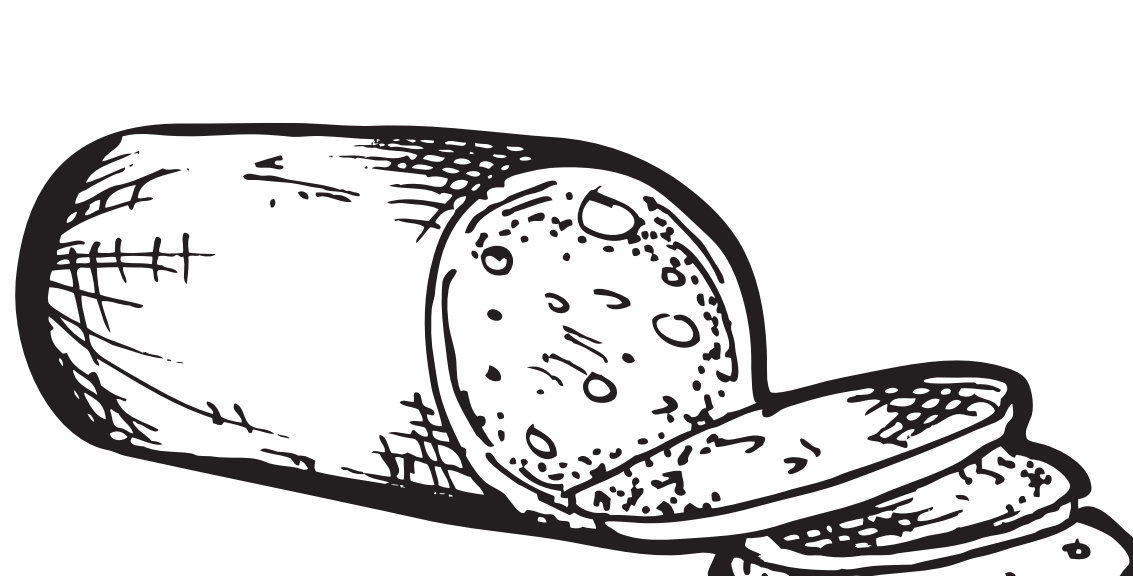
FUNCTIONAL PROTEINS IN A NUTSHELL:

OFFER MEAT, POULTRY AND SEAFOOD MANUFACTURERS:

- A CLEAN LABEL ALTERNATIVE TO PHOSPHATE
- MEAT BLOCK COST REDUCTION
- SOY PROTEIN ALTERNATIVE
- FAT BLOCK CAPABILITIES IN BREADED PRODUCTS

NO NEGATIVE SENSORY ATTRIBUTES

EFFECTIVE IN VARIOUS RAW AND COOKED PROTEINS



CONTACT US

kemin.com/proteus

KEMIN

© Kemin Industries, Inc. and its group of companies, 2021. All rights reserved.
®/™ Trademarks of Kemin Industries, Inc., U.S.A.