



sonac

Case Study 6

Healthy meat protein substitutes derived from edible co-products

Sonac, a Darling Ingredients International Brand

QExtend PF12 is a fibrated protein derived from pork or beef-based plasma edible co-products. This revolutionary new ingredient can increase the valorisation of existing meat products by replacing up to 25% of the meat.

The fibre can substitute some of the meat or fat content in processed meat products without

compromising juiciness, taste, colour stability, texture and product appearance.

The fibrated protein produced by Sonac uses a patented and unique process and offers an ideal solution for supplementing meat products with a muscle fibre-like protein. It has a wide range of applications and can be used in minced, ground

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and emulsified products such as hamburgers and sausages as well as in fresh, cooked and cured products.

Plasma fibre has health and climate benefits for the conscientious consumer:

- Being fat free, it can replace (fatty) meat trimmings for a leaner, healthier meat product
- It can be used to reduce salt levels in meat products
- With a lower carbon footprint than the meat it replaces it contributes to reducing the carbon footprint of meat products.

For more information visit:
sfp.sonac.biz/solution/qextend

