

PROTBEEF IF

Description:

PROTBEEF IF is obtained from 100 % beef raw material by mechanic and thermal treatment.

Applications:

PROTBEEF IF can be applied in all kinds of injected and cooked products. If it is used in brine, work at temperatures lower than a 5 °C.

Advantages:

- Yield optimization
- Improves emulsion stability
- Yield increase
- Reduce production cost

Composition:

(Bovine) collagen.

Recommended dosage:

Between 0.5 % - 3.0 % depending on the application.

How to use:

Add the **PROTBEEF IF** together with the other ingredients.

Specifications:

CHARACTERISTICS	
Appearance	Super fine powder
Color	White
Taste and odor	Neutral
Protein (N x 6,25)	Min. 95%
Total plate count	Max. 10000 cfu/g
Yeast and moulds	Max. 100 cfu/g
Salmonella	Absent in 25 g

Presentation:

20 kg of **PROTBEEF IF** is packed in multilayer bags with inner PE layer.

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PROTBEEF IF

Storage and transport:

Store the product in the original packaging in a cool and dry area.

Shelf life:

12 months from the manufacturing date.

GMO information:

PROTBEEF IF does not contain or consist of GMO's and is not produced from GMO according to the definition of Regulation (EC) No. 1829/2003 and 1830/2003.

ALLERGENS DECLARATION

PRODUCT	YES / NO
Cereals containing gluten and products thereof (wheat, rye, barley, spelled, kamut or hybrid varieties)	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	NO
Milk and products thereof	NO
Nuts: almonds, hazelnuts, walnuts, cashews, pecans, para chestnuts, pistachios, macadamia nuts, Australian nuts and derived products	NO
Celery and products thereof	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphur dioxide and sulphites at concentrations of > 10mg/kg or > 10mg/l expressed as SO ₂	NO
Lupine and products thereof	NO
Molluscs and products thereof	NO

REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers.

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