

PROTPORK E

Description:

PROTPORK E is a mixture of emulsifying and gelling pork proteins obtained from pork fat cut and it can be used for all kinds of pork products.

PROTPORK E has a water holding capacity of 1:6 and an emulsifying capacity of 1:6: 6.

Applications:

PROTPORK E can be used in all types of emulsified, cooked, cured, airy and pate products.

Composition:

Pork proteins

Recommended dosage:

Between 1,0 and 2,0 %

How to use:

Add **PROTPORK E** together with the other ingredients.

Specifications:

PARAMETERS	SPECIFICATIONS
Aspect	Fine Powder
Colour	Light beige
Taste and smell	Typical pork
Protein (N x 6,25)	85 % +/- 3
Total plate count	< 1x10 ⁵ cfu/g
Salmonella	Absence in 25 g

Presentation:

PROTPORK E is packed in multilayer bags with an inner layer of PE of 25 Kg.

The information provided in the technical data sheet document reflects the truth to the best of our knowledge Since the conditions of use are beyond the scope of ENSIS SCIENCES S L we can not assume any responsibility for its application Any information or instruction related to the use of our products, will be considered as a suggestion or a recommendation for its use The buyer or end user must perform validation tests for their applications and it will also be under their responsibility that the application of the product complies with the legislation of the country where the final product is commercialized.

PROTPORK E

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:

PROTPORK E 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.

ALERGENS 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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