

PROTURKEY 2.0

Description:

PROTURKEY 2.0 is a turkey protein of medium functionality obtained from natural turkey raw material by mechanical and thermal treatment.

Applications:

PROTURKEY 2.0 has been designed to be applied in emulsified, cooked or cured meat products.

Advantages:

- Clean label
- Improves texture and slicing
- Improves juiciness and taste of the final product
- Increases retention in the brine and reduces syneresis

Composition:

Turkey protein⁽¹⁾, antioxidants⁽²⁾ (E310, E316, E330).

⁽¹⁾ It can be labelled as natural flavouring according to Regulation (EC) 1334/2008 and subsequent amendments and corrections.

⁽²⁾ Processing aids

Recommended dosage:

Between 1,0 % - 2,0 % in final product.

How to use:

Add **PROTURKEY 2.0** together with the rest of the additives.

Specifications:

PARAMETERS	SPECIFICATIONS
Description	Light beige powder
Protein (Nx6,25)	80 % +/- 3 %
Fat	7.6 % +/- 3 %
Moisture	5 % +/- 3 %
Total aerobic mesophiles	< 5x10 ⁴ cfu/g
Salmonella	Absence in 25 g

Presentation:

Plastic bags of PE of 20 Kg.

The information provided in this technical data sheet is true to the best of our knowledge. Given that the conditions of use of this product are beyond our range, ENSIS SCIENCES, S.L. cannot take any responsibility for the applicability of the product in any individual situation. Any information or instruction related to the use of our products shall be construed as a suggestion or recommendation for its use. It is the purchaser, consumer or end user's responsibility to check or to make tests in order to insure that the products will work in the actual process and that the use of the products is correct in accordance with the existing local or National legislations or existing patents covering any material or its use.

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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:

PROTURKEY 2.0 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

*Gluten < 20 ppm

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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