



# Caseinate replacement Cuts the cost with Nutrilac® SA-5820





### **Cost reduction by replacing caseinate in meat products.**

Are raw material prices always on your mind? At Arla Foods Ingredients we can help you out of the high cost spiral.

We at Arla Foods Ingredients have used our extensive knowledge of milk components and long experience of working with the meat industry to develop a new opportunity for the meat industry. Nutrilac® SA-5820 is an innovative functional milk protein for cost optimisation of processed meat products.

Using NUTRILAC® SA-5820, manufacturers can replace the skimmed milk powder in their meat formulations and achieve significant cost savings. At the same time, application trials have confirmed a series of quality improvements.

Nutrilac® SA-5820, can replace the caseinate in your meat formulations and achieve significant cost savings. Nutrilac® SA-5820 has been successfully tested in various meat applications traditionally using Caseinate including sausage and patés.

#### **Benefits**

- › Cut ingredients costs
- › Successfully replace caseinate 1:1
- › Improve yield
- › Replace sodium caseinate without compromising the sensory qualities
- › Contains no E-numbers
- › Heat stable protein





### Functionality

Apart from replacing caseinate, Nutrilac® SA-5820 can be used in meat systems to obtain the following functionalities:

- › Emulsifying properties
- › Cost-effective solutions
- › Texture improvements

Nutrilac® SA-5820 offers similar, or even slightly improved, functionality in optimized formulations.

#### Question:

Can you help me if we have a specific question from our meat procedures?

#### Answer:

Our experienced technicians are often able to answer many technical questions immediately. If not, our pilot plant facilities will enable us to try many different process parameters and recipes, so we can give you a detailed answer efficiently.

Are you wondering if your customers will notice the difference? We think not. Arla Foods Ingredients provide our customers with several solutions. We can match the gel strength and taste sensation of SMP, as well as offer other proteins for improved water binding in the products which will ultimately improve the increase of your products. While cutting your costs, the consumers will be enjoying meat products that are just as tasty, juicy and appealing as ever. We are very focused on developing tailor-made solutions for our customers.

### We can do your application trials

At Arla Foods Ingredients, we provide a series of options for testing dosage levels, including laboratory test systems, pilot-scale application trials, and large-scale trials on customer production lines.

In laboratory tests of cold and hot emulsions, we can measure texture and cooking loss. This enables us to provide precise dosage advice. We can also advise on process simplification in order to cut costs on the production line.

Every time you add caseinate to your recipe, bear in mind that we have alternative solutions. We can match the gel strength and taste sensation provided by caseinate, but we can also offer other proteins for improved water binding and, subsequently, improved meat product yield.

At Arla Foods Ingredients, we aim to help our customers stand out from their competitors. Tailor-made solutions are our focus.





### Cost effective and easy to handle

Nutrillac® SA-5820 is a natural milk protein stabilizer in powder form. It is easy to work with in the plant and has a long shelf life, when stored correctly. Arla Foods Ingredients has a global sales network ensuring fast and reliable deliveries.

### Specifications

A summary of the chemical and microbiological specification for Nutrillac® SA-5820 is given in the table below and can be found on separate datasheets.

Chemical specifications	
Protein	56-60%
Lactose	26-30%
Fat	max. 4%
Ash	max. 6%
Moisture	max. 6%

Microbiological specifications	
Total plate count	max. 50,000/g
Enterobacteriaceae	< 10/g
Staphylococcus aureus coagulase+	absent in 1 g
Mould / yeast	< 100/g
Salmonella negative	in 100 g

### Question:

Do we need special storage conditions for Nutrillac® SA-5820?

### Answer:

Nutrillac® SA-5820 – are stable at ambient temperature and has a long shelf life.

### Packaging and storage

Nutrillac® SA-5820 is delivered in 20 kg paper bags lined with a polyethylene inner bag. A pallet will hold 360 kg Nutrillac® SA-5820.

Store the closed bags under cool and dry conditions to prevent deterioration due to humidity and high temperature.

### Delivery options

Arla Foods Ingredients is represented globally by a number of sales offices, account managers and distributors.

Find your local representative on [www.arlafoodsingredients.com](http://www.arlafoodsingredients.com) and ask about the delivery options in your region.

### Tell us how we can help you

Simply order a sample of Nutrillac® SA-5820 if you want to try it in your own sausage recipes. Or, ask for more information if you want to discuss specific technical details in more depth.

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