



**CASEINATE REPLACER
CUTS THE COST OF MEAT**

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Caseinate replacer cuts the cost of meat

Meat manufacturers can beat the recession with an innovative, cost-cutting opportunity from Arla Foods Ingredients. NUTRILAC® SA-5820 is a functional milk protein developed to replace caseinate in cost-optimised meat formulations. In addition to saving money, the protein secures a series of quality improvements.

Application trials confirm gel and fat separation, cold and hot emulsions and solubility are all enhanced in meat products such as sausage, ham and pâté.

The meat specialists at Arla Foods Ingredients have extensive knowledge of milk components and long experience in working with the meat industry. NUTRILAC® SA-5820 is just the latest functional milk protein developed by the team to bring value-adding benefits to the meat industry.

Benefits

- **Direct caseinate replacement**
- **Reduced ingredient costs**
- **Less smoking/cooking loss**
- **Reduced gel separation**
- **No compromise on sensory qualities**
- **Free of E-numbers**
- **Freeze/thaw and heat stable**

Direct caseinate replacement

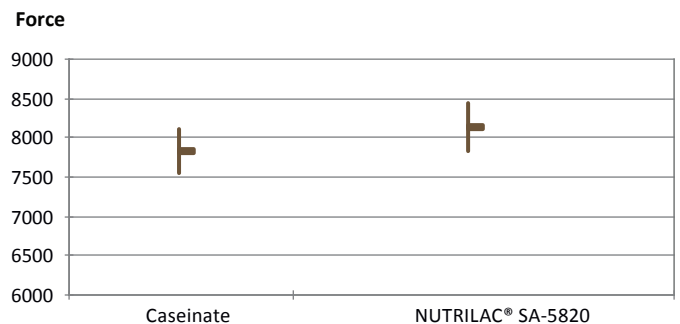
NUTRILAC® SA-5820 can typically be used as a direct substitute for caseinate. In some cases, however, tests may be required to determine the optimum dosage.

Application trial

NUTRILAC® SA-5820 was tested against caseinate in a standard German sausage formulation where texture and cooking/smoking loss were measured. A sensory evaluation was also performed.

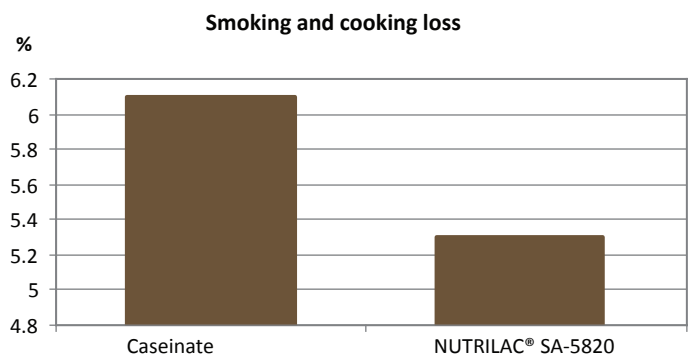
Influence on texture

Substitution is possible when the vertical lines for NUTRILAC®



SA-5820 and caseinate are at the same level. The higher NUTRILAC® SA-5820 line shows texture is improved compared with caseinate.

Influence on smoking and cooking loss



Smoking and cooking tends to result in high water loss from meat products. Application trials have documented that NUTRILAC® SA-5820 has the ability to prevent this loss.

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Functionality

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

- **Emulsifying properties**
- **Texture**
- **Improved bite**
- **Increased water-binding**

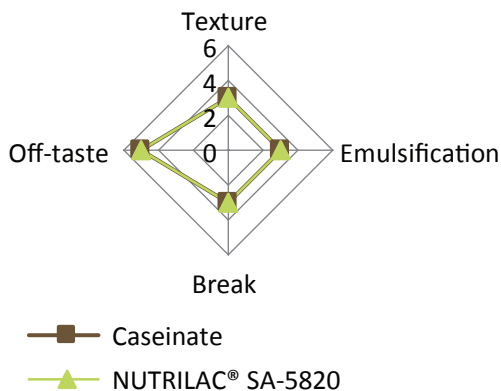
NUTRILAC® SA-5820 offers similar, or even slightly improved, functionality in optimised formulations.

Your application trials in our lab

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

Texture and cooking loss are measured by testing cold and hot emulsions – a method that enables us to provide customers with precise dosage advice. In some cases, we advise on process simplification in order to cut production costs even further.

Sensoric evaluation



Sensory evaluations identify a slight quality improvement when NUTRILAC® SA-5820 replaces caseinate in sausages.

Bear in mind that we have alternative solutions for substituting caseinate in your products. Our solutions not only match the gel strength and taste sensation provided by caseinate, but also include proteins that improve water binding and, subsequently, meat yield.

Our aim is to help our customers gain a competitive edge on their markets. That's why all our solutions are tailored to individual needs.





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