



# Skimmed Milk Powder Replacement Cuts the cost with Nutrilac<sup>®</sup> SA-1525





### Cost reduction by replacing Skimmed Milk Powder (SMP) 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-1525 is an innovative functional milk protein for cost optimisation of processed meat products.

Using NUTRILAC® SA-1525, 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-1525 has been successfully tested in liver patés, sausages, liver paste, mortadella, frankfurters, meatballs, and in ready meals.

#### Benefits

- › Cuts ingredient costs
- › Successfully replaces SMP 1:1
- › Improves yield
- › Replaces SMP without compromising the sensory qualities
- › Contains no E-numbers
- › Heat stable protein





### Functionality

Milk powder is used in meat systems to obtain the following functionalities:

- › Skimmed milk powder – texture, colouring, taste
- › Whole milk powder – texture, colouring, creaminess
- › Butter milk powder – texture, colouring, butter taste

NUTRILAC® SA-1525 can directly replace the milk powder that is typically used in meat products at a level of 1-4% depending on the recipe. Tests to determine the optimum dosage for individual applications are necessary.

Every time you see SMP in your recipe, remember that we have another solution.

#### 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 make 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 SMP to your recipe, bear in mind that we have alternative solutions. We can match the gel strength and taste sensation provided by SMP, but 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.





### Cost effective and easy to handle

Nutrillac® SA-1525 is a natural milk protein stabilizer specially developed for replacement of milk powder. Nutrilac® SA-1525 provides a clean milky taste. The product is used when you do not wish to compromise on taste and functionality.

It is easy to work with in the plant and has a long shelf life, when stored correctly.

### Specifications

A summary of the chemical and microbiological specification for Nutrilac® SA-1525 is given in the table below and can be found on separate datasheets.

Chemical specifications	
Protein	13-17%
Lactose	68-76%
Fat	max. 3%
Ash	max. 9%
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 125 g

### Question:

Do we need special storage conditions for Nutrilac® SA-1525?

### Answer:

Nutrillac® SA-1525- is stable at ambient temperature and has a long shelf life.

### Packaging and storage

Nutrillac® SA-1525 is delivered in 25 kg paper bags lined with a polyethylene inner bag a pallet will hold 800 kg Nutrilac® SA-1525.

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 Nutrilac® SA-1525, if you want to try it in your own meat recipes. Or ask for more information, if you want to discuss specific technical details in more depth.

Arla Foods Ingredients Group P/S  
Sønderhøj 14  
DK-8260 Viby J  
Denmark  
Tel. +45 89 38 10 00  
Fax +45 86 28 18 38  
Email: [ingredients@arlafoods.com](mailto:ingredients@arlafoods.com)

All rights to the information contained herein belong to Arla Foods Ingredients P/S. The information is confidential and may not be disclosed to third parties or exploited by users without prior written consent. Statements contained herein do not constitute permission to infringe any patent or license rights. The information contained herein is reliable to the best of our knowledge. The details given are intended only as a source of information. Users should evaluate the products to determine their suitability for the user's own specific purposes and compliance with relevant food legislation. No warranties, expressed or implied, are made.

[www.arlafoodsingredients.com](http://www.arlafoodsingredients.com)