

Hybrid meat products

HYBRID MEAT PRODUCTS WITH SONAC QBIND PROTEINS

Hybrid meat products are an increasingly popular concept that originated from the idea of reducing meat consumption. This can be achieved by replacing 50% of meat with either re-hydrated vegetable sources such as soy or pea texturizates, or with fresh vegetables such as mushrooms, carrots and beans. Popular hybrid meat products include hybrid burgers, sausages, meatballs and schnitzels.

However, it can be often seen that the addition of vegetable pieces disrupt the protein network in the meat dough, resulting in a loose and dry texture. This leads problems in the handling of the products during processing and preparation, and to a poor eating quality. This can be greatly improved with Sonac animal proteins. Sonac offers three natural solutions to improve the texture, bite and juiciness of hybrid meat products: for hybrid beef, pork and chicken products. Both independent research and research performed by SPARC* prove that animal proteins are the best binders for a firmer texture, meatier bite and juicier mouthfeel. Additionally, these are authentic, meat-own, allergen-free and label-friendly solutions for hybrid meat product applications.

BENEFITS FROM OUR FUNCTIONAL PROTEINS

For hybrid meat products like hamburgers, our QBind proteins have a number of functional benefits that help create a great product. QBind Chicken FPP C also provides **taste enhancement**. Also, FPP C is a **halal-certified animal protein**.

- Better handling thanks to the cold gelling properties leading to a firmer dough
- Better shape retention
- Firmer bite
- Juicier texture
- Higher yield
- Authentic, sustainable ingredient
- Allergen-free, GMO-free, label-friendly



QBind



QBIND BEEF PP70B
QBIND BEEF SP95B



QBIND PORK PP70P
QBIND PORK GEL5P



QBIND CHICKEN FPP C

RECIPES

The recipes below show a reference recipe and a recipe containing Sonac animal proteins. In recipe 1.1 a reference beef burger is made with 50% vegetables and QBind Beef PP70B and QBind Beef SP95B is added for comparison (1.2). The same recipe and similar results

are obtained when using QBind Pork PP70P and QBind Pork Gel5P in hybrid pork burgers. In recipe 2.1 a reference chicken burger is made with 50% vegetables and QBind Chicken FPP C is added (2.2).

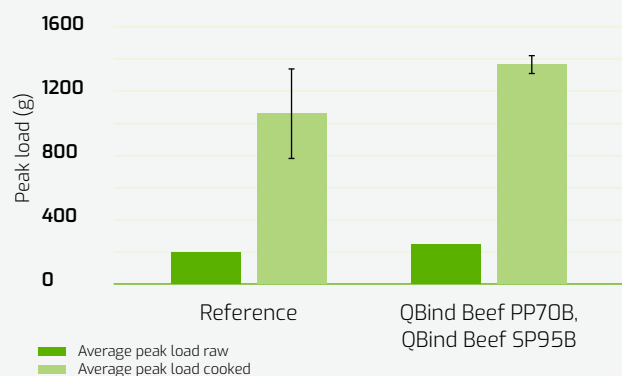
Hybrid beef burgers	Reference (1.1)	QBind Beef PP70B QBind Beef SP95B (1.2)
Beef trimmings 70/30	50.00%	50.00%
Vegetables	50.00%	50.00%
Salt	1.00%	1.00%
QBind Beef PP70B		1.50%
QBind Beef SP95B		1.00%
TOTAL	101%	103.50%

Hybrid chicken burgers	Reference (2.1)	QBind Chicken FPP C (1.50%) (2.2)
Chicken thigh meat	50.00%	50.00%
Vegetables	50.00%	50.00%
Salt	1.00%	1.00%
QBind Chicken FPP C		1.50%
TOTAL	101%	102.50%

RESULTS

In reference 1.1, the uncooked meat dough of the burger is loosely shaped because of the vegetable granules. The addition of QBind Beef PP70B and QBind Beef SP95B in recipe 1.2 results in a firmer shape and better handling. After cooking, the texture of the burgers 1.2 were measured to be clearly higher. The burger gains a much firmer and meatier bite and a much juicier mouthfeel. Both in raw and cooked conditions, the burgers show a firmer texture and a better shape when QBind is added. The same applies to the hybrid pork and hybrid chicken burgers, which show a firmer raw meat dough and a juicier texture after cooking.

Fig. 1: Texture analysis hybrid beef burgers



HYBRID:
 49% MEAT
 49% PLANT
 2% ANIMAL PROTEIN
100% DELICIOUS HAMBURGER

Sonac proteins are authentic and sustainable proteins from animal origin that contribute to a lower CO₂ footprint compared to meat materials, which is in line with the idea behind hybrid products. Unlike soy or egg white, Sonac proteins are not labelled as allergens and are GMO-free and are competitively priced with a stable supply. They are the perfect sustainable solution for improving the quality and yield of hybrid meat products.



Contact us for a SPARC* session, a quotation or support via enquiries@sonac.biz
 For more solutions to your meat and savory puzzles, visit sfp.sonac.biz