

Find new value in meat protein extract

As both meat production and consumption continues to skyrocket globally, it's becoming more and more important to fully utilize meat trimmings. You have the opportunity to boost the industry's sustainability profile – and not least of all your process economy – with enzymes.

With enzymatic processing, you can easily convert meat co-products into the rich-tasting meat protein extracts used in foods like prepared meals, soups and sausages. Extracts produced with enzymes also improve the flavor and texture of sodium-reduced meat products. Create more value from your meat trimmings and use enzymes to improve the yield, quality and flavor of your meat protein extracts.

Benefits

Maximize the value of co-products

By using enzymes to convert your trimmings into meat protein extracts, you create a new protein source for use in a wide variety of processed foods. The food industry is eager for such solutions, since extracts can help reduce the salt content of processed foods while offering extra nutritional value. Meat protein extracts improve the taste and texture of even low-salt meat products, ensuring high quality with the taste and nutritional profile consumers want.

Increase yield, quality and flavor of the meat protein extract

Use Novozymes enzymes alone or in combination, depending on what you want your meat protein extract to achieve, and what product and process challenges you face. Some enzymes are designed to increase yield and enhance flavor. Others provide maximum hydrolysis and reduce sediment during liquefaction. Every Novozymes solution is tailored, and every extract delivers natural, long-lasting flavor with enhanced umami – claims you can use in your marketing, too.

Improve process environment and economy

Transforming your trimmings into an in-demand ingredient benefits your process economy and makes your meat processing more sustainable, as nature's enzymes maximize the world's limited resources. With our experienced technical services staff and advanced enzymes, Novozymes supports every step of your process. Together, we'll find the optimal combination and dosage of enzymes. Use your extract instantly or sell it as a food ingredient.

Partner to improve your meat protein extracts

Novozymes works with you to ensure enzymes make your business better:

Differentiate

Understanding market demands

The demand for clean label formulation of foods is growing, while the quality and sensory requirements are no less demanding. Meat protein extract is a sustainable way to derive more value from meat trimmings. By working with Novozymes' experts, you can design the optimal ingredient that helps you win in the marketplace.

Optimize

Optimizing your product with enzymes

Enzyme technology has unique and versatile functional benefits. Through experimentation, we select the optimal balance and dosage of enzymes to develop your new meat protein extract. The enzymes that can boost the value of your meat trimmings are Alcalase®, Flavourzyme® and Protamex®.

Expand

Winning customers and sales

You can improve your sustainability profile by extracting the maximum value from your raw materials. Novozymes helps you meet your production and launch goals with a partnership mentality. You have access to a wealth of expertise, from labeling and regulatory to technical services, supply chain and commercial account management. Together we ensure that your meat protein extract is a commercial success.

Get ahead

Staying ahead of the dynamic food and beverage market requires the best technology and expertise to become even more flexible, efficient and profitable. With our solutions and know-how, Novozymes can support you on that journey. Let's transform the quality and sustainability of your business together.

It's the quality that counts

Novozymes provides safe production strains, assessed and approved raw materials – under strict, controlled processes that have full traceability. We are your expert when it comes to monitoring, understanding and complying with local and global food legislation, and we continue to pursue key international food safety and quality certifications – so you and your customers can feel confident.



About Novozymes

Novozymes is the world leader in biological solutions. Together with customers, partners and the global community, we improve industrial performance while preserving the planet's resources and helping build better lives. As the world's largest provider of enzyme and microbial technologies, our bioinnovation enables higher agricultural yields, low-temperature washing, energy-efficient production, renewable fuel and many other benefits that we rely on today and in the future. We call it Rethink Tomorrow.

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