Commonly used binders in meat products often come from plant or dairy sources. Therefore, from a labelling and nutritional standpoint they have their disadvantages. They can often be allergenic or they can introduce carbohydrates to the formula, thereby decreasing the overall protein content. Collapro allows formulators to keep their meat protein content high without introducing plant or dairy based carbohydrates or proteins.

**Increase yields without non-meat binders**

Collapro® is extremely versatile and can be used effectively in almost any meat application. It can be injected or added as a powder to the product recipe. Examples of some applications and advantages for Collapro® are:

- **Hams & Deli Meats**: Improved meat structure
- **Burger Patties**: Excellent gelling properties
- **Fresh & Cooked Sausage**: Improved bite and mouthfeel
- **Dried Sausage**: Reduced packaging purge
- **Chicken Nuggets**: Reduction in non-meat additives (e.g. Starch, plant & dairy proteins)
- **Meatballs**: Improved processing (not sticky)
- **Frankfurters**: Improved cook and slicing yield
- **Improved fermentation and drying processes**
- **Synergy in combination with other ingredients**
- **Clean flavor**

**What is Collapro®**

Collapro® is collagen that has been extracted using a process that allows the protein to remain in its native form. This creates a highly functional protein that has excellent water binding and fat emulsifying capabilities. Collapro® collagen can be extracted from numerous animal sources allowing it to be used in a wide range of meat products.

**Applications for Collapro®**

These source are:
- Bovine
- Porcine
- Chicken
- Turkey
- Fish

**Functionality of Collapro®**

- Water Binding
- Emulsification
- Texture / Bite / Sliceability

Information in this bulletin is believed to be accurate and is offered in good faith. However, we cannot assume any guarantee against patent infringement, liabilities or risk involved from the use of this information.