



Gel 5

Gel 5 in meat products

Gel 5 as a multifunctional ingredient

Gel 5 is derived from porcine origin collagen, as such derived from animals which have been declared fit for human consumption by ante- and post mortem inspection. Gel 5 is a functional protein with a high level of protein and a very low content of fat. Gel 5 offers a water binding capacity of maximum 1:20. The 100 mesh particle size, unique in it's sort, gives the protein also cold set binding properties and increases viscosity in water based solutions.

Where to use Gel 5

Because of the neutral taste and functional properties, Gel 5 can be used in all type of emulsified products like liver pastries (dry) sausages as well as in minced meat products and cooked products. Due to the small particle size Gel 5 can also be used for injection or tumbling purposes. Gel 5 has emulsifying properties. Gel 5 is swelling in combination with cold water and is able to form a spreadable mass with a low dosage of cold water.

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How to use Gel 5

During the production of emulsified sausages, Gel 5 can be added in the beginning together with the meat and/or in a blend with other ingredients or spices. Gel 5 can be used without exceptions with other components in blends. Gel 5 is very well suited to dissolve in water solutions due to the 100 mesh particle size. Gel 5 is heat reversible and can be used for pasteurized and sterilized products. It forms a sliceable gel in cooled products.

For products eaten warm, the collagen protein provides a soft bite. Gel 5 can easily be used in spreads.

Legislation

Gel 5 contains a high percentage of collagen proteins. Therefore it can be labelled as Collagen Protein from pork or (Pork) Gelatin. National legislation with regard to usage and labelling should always be verified.

Facts and figures for Gel 5

Protein	> 90%
Fat	< 0,5%
Waterbinding capacity	1:20
Available particle size	5 or 100 mesh
Maximum Recommend Dosage	3,0%



Gel Gel 5 1:12 heated at 80 °C for one hour



Emulsion Gel 5 1:4:4 with Sunflower oil heated at 80 °C for one hour

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SONAC is a leading manufacturer of reliable ingredients of animal origin. With an active R&D program, reliable processes and sustainable end products Sonac continuously adjusts to market needs. A good geographical spread of locations and a broad portfolio of fats, proteins, minerals and specialties make Sonac a trusted partner for many international producers in food, pet food, feed and fertilizers, worldwide. Sonac is part of VION Ingredients.

VION Ingredients is one of Europe's largest producers of animal-by-products. Innovative process technology forms the basis for reliable and sustainable end products. Improvement, reliability and sustainability are leading in all activities VION Ingredients undertakes.

For more information about our specialties, please contact our advisors:

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