



Application in meat products

NOVAPROM has a full range for use in meat products.

Check out how our solutions can provide even greater advantages to your products.

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Line

Benefits

NOVAPRO® Fiber

Functional bovine collagen in fiber, indicated in hamburgers, sausages, salamis, etc

- • Improves texture and juiciness of final product
- • Increases water retention capacity
- • Improves emulsion stability
- • Reduces exudation in chilled and frozen products during storage
- • Increase level of protein content
- • Improve cooking yields
- • Maintains the shape of the burgers and reduces shrinkage after grilling
- • Improves the uniformity of sausages after cooking
- • Extends shelf life

NOVAPRO® Powder

Functional bovine collagen in powder, indicated in hams, sausages, mortadellas, in natura and injected meat, brines, emulsified, cured and canned meat products

- • Improves texture and juiciness of final product
- • Increases water retention capacity
- • Improves emulsion stability
- • Reduces exudation in chilled and frozen products after injection process
- • Increase level of protein content
- • Improve injection and cooking yields
- • Improves cutting
- • Extends shelf life

NOVAPRO® FS

Functional systems specially made for meat products that are injected, coated, marinated, breaded, molded, cooked, frozen, emulsified, fresh, cured, matured, canned, etc.

- • Improves texture and juiciness of final product
- • Increases water retention capacity
- • Improves emulsion stability
- • Reduces exudation in chilled and frozen products during storage
- • Increase level of protein content
- • Improves cutting
- • Improve tumbling, injection and cooking yields
- • Maintains the shape of the burgers and reduces shrinkage after grilling
- • Improves the uniformity of sausages after cooking
- • Extends shelf life
- • Sodium Reduction: Acting as a sodium reducer in meat products, keeping the taste salty

- • Maintains the stability of the brine at low stirring
- • Easy dispersion in the mass in short time mixing processes

NOVAPRO® CURE

- • Promotes the curing process, preserving the typical pinkish color and specific flavor of cured products
- • Improves color
- • Antimicrobial action

NOVAPRO® FIX

- • Accelerate the curing reaction
- • Increases color durability and uniformity
- • Prevents yellowing / darkening of the product during shelf life

NOVAPRO® PHOS

- • Increases water retention capacity
- • Protects products against oxidative rancidity
- • Balance pH in the brine
- • Stabilizes the meat emulsion
- • Reduces exudation during storage

NOVAPRO® TASTE

- • Promotes characteristic of taste
- • Standardization of formulations

NOVAPRO® TEX

- • Improves texture and overall appearance of products after cooking
- • Significant reduction of syneresis and loss of mass during cooking
- • Improves cutting

NOVAPRO® MAX

- • Promotes characteristic of taste
- • Standardization of formulations
- • Optimize weighting processes

NOVAPRO® PS

- • Improves texture
- • Increases water retention capacity
- • Increase level of protein levels
- • Increases cooking yields

NOVAPRO® SMOKE

- • It gives an smoke flavor characteristic to the product
- • Promotes color uniformity
- • Extends shelf life
- • Antimicrobial and antioxidant action
- • Applied in immersion and spray baths or applied directly to the mass

NOVAPRO® OX

- • Prevents oxidative rancidity
- • Stabilizes color
- • Indicated for clean label claims

NOVAPRO® EST

- • Emulsion stabilizer systems

NOVAPRO® INJ

- • Increases extension, water retention, juiciness in injected products

NOVAPRO® RED

- • Sodium Reduction: Act as a sodium reducer in meat products, keeping the taste salty

ACIDITY REGULATOR

- • Balance pH and acidity

