

## Bavaria Corporation's Bapro Protein Fortification Systems

At Bavaria Corporation we strive to provide innovative, functional ingredients for the food industry. Our Bapro line of functional proteins is an example of this.

Today meat processors are facing higher costs for raw material, especially beef. While vegetable proteins allow processors to reduce costs while maintaining protein levels their use can contribute off flavors to final products and often require a change in label declarations. This is particularly a problem for companies that promote their products as "100% Beef" or "100 % Pork".

Our meat derived functional proteins allow processors to reduce costs while maintaining the integrity of their products. Used at extremely low dosage rates Bapro functional proteins are competitive, on a cost to use basis, with vegetable proteins.

Our Bapro line of functional proteins includes

Bapro Beef Protein is a highly functional beef collagen product that is made using an exclusive, patented process from 100% bovine raw materials by mechanical and thermal treatment. The raw materials used do not contain MDM (mechanically deboned meat) and are guaranteed free from soy, wheat or derivatives thereof and are GMO-free.

Bapro Beef Protein is an extremely versatile product that has high functionality under a wide range of conditions:

- water-binding capacity under cold conditions (minimally 1:10) is well suited for improving the structure and yield of unheated injected or marinated products.
- Significantly higher water-binding capacity after heating (with a ratio up to 1:25) for application in cooked products.

Bapro Pork Protein is isolated and purified by special technical methods to obtain a high protein content. Due to its structure, Bapro Pork Protein holds the natural flavor in the meat and delivers a smooth, fat-like mouth feel, which is so important for low fat products.

Bapro Pork Protein delivers a significant protein and yield contribution in cooked and uncooked products. It has a binding capacity of up to 20:1.

Bapro Hydrolyzed Gelatin, which is typically used in poultry, is derived from meat. It is isolated and purified to produce a highly functional protein. Fully water dispersible, Bapro Hydrolyzed Gelatin forms a gel-film around natural proteins in meat that holds in natural flavors while delivering the smooth, fat-like mouth feel that is so important in low fat products

Bapro Hydrolyzed Gelatin delivers a significant protein contribution in both cooked and uncooked products with a binding capacity of approximately 20:1.

If you would like more information please stop by our booth, B39033.

**LOOK FOR THE CASTLE!**

You can reach us after the show at 407 880 0321 or [bavaria@bavariacorp.com](mailto:bavaria@bavariacorp.com).