

Highly functional  
protein.

Barcelonesa Food Solutions

protean<sup>®</sup>





## ▶ ANIMAL PROTEIN

Protean is a **range of highly functional collagen proteins** featuring pork or beef collagen as the main ingredient.

The Protean line offers a wide range of solutions to improve meat products via the addition of animal protein. Our technical department can consult with you and customise Protean to each process and application. Meat in meat.








## ▶ BENEFITS AND PROPERTIES

- Improves texture, firmness, and meaty bite.
- Excellent water retention capacity and emulsifying properties.
- Increases yield in injected products.
- Extends product stability and durability by reducing water activity.
- Increases meat protein content and improves end cost.
- Easy application.
- Does not interfere with other ingredients in the formula. Neutral colour and flavour.
- 100% Natural and Clean Label ingredient.
- No GMOs or allergens.



## ▶ RANGE OF SOLUTIONS

PROTEAN	SOURCE	PROTEIN NX6.25 sss	WATER RETENTION	AREAS OF APPLICATION
PP 140		95%	1:20-40	Injection of meat products. Emulsified and restructured products.
PP 110		98%	1:10	Injection of meat products. Highly soluble.
PP 115		90%	1:17	Injection of meat products. Emulsified and restructured products.
BP 950 I		95%	1:20	Injection of meat products. Emulsified and restructured products.
BP 950 C		95%	1:20	Ground meats and cured products. Meat emulsions.

## ▶ PLANT PROTEINS

At Barcelonesa Food Solutions we have selected the most trusted and competitive producers of vegetable proteins that are in highest demand among consumers.

Our sales knowledge and technical experience enable us to offer **plant-based proteins with high nutritional value, excellent functionality** and at a very competitive cost.

## ▶ 80/85% PEA PROTEIN



### PEA - A1:

**Standard protein for healthy, plant-based protein enrichment.**  
Allergen-free alternative to soy protein.

Can be used in all types of dairy and baked products as well as sports nutrition or dietetic foods.

### PEA - A2:

**Protein obtained through enzymatic technology to ensure a neutral flavour by reducing the unpleasant aspects of peas.**  
Disperses easily in water to form a homogeneous and stable protein solution.

Perfect for enriching plant protein beverages or instant beverages. Also suitable for injecting into meats.

### PEA - A5:

**Functional protein with greater gelling and emulsifying capacity.**  
Acts as a stabiliser, improving texture thanks to its excellent water and fat retention capacity.

Perfect for processed meat or vegetarian products such as sausages or hamburgers, as well as snacks, sauces or vegan marmalades.



## ► 90% SOY PROTEINS



### SOYA - 510A:

Standard protein with **great viscosity and gelling strength**. Enables good hydration by reducing purge and fat loss during cooking. Helps achieve more stable emulsions and improves the texture of the end product.

Applications: **Emulsified meat products** such as sausages, cold meats or hamburgers, surimi, meatballs, vegetarian products, etc.

### SOYA - 510B:

Fine particle protein with **excellent ability to produce low-viscosity** aqueous dispersions. Enables good water retention, thereby improving the texture of foods.

Applications: **Injected meat products** (e.g. cooked ham), instant beverages, dairy products, energy bars, bakery products.



## ► 80% RICE PROTEIN



**High-quality, easy-to-digest plant protein.** Neutral flavour, pleasant smell and excellent amino acid and micro-nutrient profile.

**Applications:** Shakes, energy bars, baked products, precooked products, cereal.





Food  
Solutions

## **Barcelonesa Food Solutions**

Crom 14 (08940) - Cornellà de  
Llobregat Barcelona (Spain)

[info@barcelonesafoodsolutions.com](mailto:info@barcelonesafoodsolutions.com)  
+34 935 439 135

[\*\*www.grupbarcelonesa.com\*\*](http://www.grupbarcelonesa.com)

*The data contained in this document is based on our knowledge. This information does not imply any guarantee, the customer should ensure the suitability of the content for his own particular purpose. Our products are sold in accordance with our General Conditions of Sales.*