

Protean[®]

Highly functional proteins
to optimize meat products



Meat proteins

Protean is our own brand, designed to optimize meat products through the incorporation of animal protein. We offer a wide range of products with outstanding functional properties, ideal for use as texturizers and/or as a protein source.

In addition, our technical team is available to provide advice and customize Protean according to the specific needs of your process and application.



Advantages 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	Origin	Water retention	Properties	Applications
PP 140	Porcine	1:20-40	High-functional collagen	Fresh meat products. Injected, emulsified, or reformed
PP 110	Porcine	1:10	High solubility functional collagen	Injection of meat products. Highly soluble.
PP 095	Porcine	1:20-40	High-functional collagen	Cooked meat products. Injected, emulsified, or reformed.
PP 085	Porcine	1:15	Injectable protein with thermo-stable properties and low collagen content	Injection of meat products. Emulsified and reformed products
PP 080	Porcine	1:10	Protein with high emulsifying and texturizing capacity	Emulsified and reformed products
EM 150	Porcine	1:05	Texturizing protein and water retention	Ground meats and cured products
BP 950 E	Bovine	1:20	High-functional collagen	Ground meats and cured products. Meat emulsions
HCP	Porcine / Bovine	-	Protein hydrolysate	Protein content in any meat derivative
TP900	Turkey	1:15	Protein with high texturizing capacity and water retention	Injected and emulsified turkey products
CP 850	Chicken	1:15	Protein with high texturizing capacity and water retention	Injected and emulsified chicken products

Barcelonesa Group is a multinational holding company that brings together highly specialized companies in the chemical industry for all industrial sectors. We are committed to good chemistry in more than 70 countries and with more than 3,000 customers.

We research, innovate, develop, handle, store, distribute and advise. We guarantee efficient, reliable and tailor-made chemical solutions for our customers in all sectors of activity.

Our commitment to bring value to the industry has led us to act in three business areas:



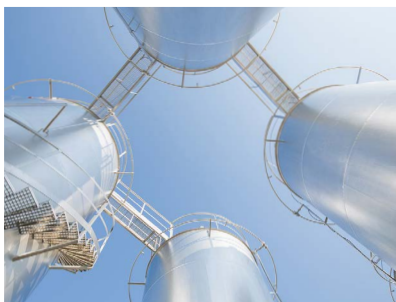
Chemicals

Comprehensive service in the production, distribution and trading of chemical products for all sectors of activity.



Nutrition & Health

Integral service around distribution, technical advice and blending of raw materials, additives and ingredients for the human and animal nutrition and agrochemical sector.



Logistics

Integral logistics of hazardous chemical and food products: storage, handling, packaging and transport to destination in the Iberian Peninsula.

The main indicators of our activity:

+ 80 years

of experience
in the sector

+ 3.000 clienes

around the world
trust us

+ 400 experos

to bring you
solutions

+ 70.000 m²

storage
capacity

+ 80 countries

where we generate
business

+ 250 M€

consolidated group
turnover



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