

MERIPRO

functional soluble wheat proteins for the food industry

Meripro 410 : Emulsifying and texturizing protein



- **Dough-plasticizing, Reducing agent replacer.**
 - ✓ *Dough and frozen dough*
 - ✓ *puff pastry*
- **Emulsifying and texturizing**
 - ✓ *Medium fat dressings,*
 - ✓ *cholesterol free dressings*

Meripro 420 : Foaming protein



- **Foaming, Gelatin replacement**
 - ✓ *Aerated confectionery : Chewy candies, Meringues,*
 - Whipped desserts: Sorbets, Mousses, Milk shakes, Bakery*

Meripro 430 : Fat-texturizing Protein



- **oil binding and oil pasting in the absence of water**
 - ✓ *Cream Fillings*
- **compensating texture losses when saturated fat levels are reduced**
 - ✓ *Chocolate & Hazelnut*
 - ✓ *Pastes*
 - ✓ *Fats & Shortenings*

Meripro 500 : Highly soluble Protein



- Protein fortification
 - ✓ Dairy drinks
 - ✓ Sport drinks
- Milk powder replacement
 - ✓ Ice cream mixes
- Source of vegetable amino acids
 - ✓ Vegetarian meals in combination with Soy and gluten
- Gluten network reduction of flour
 - ✓ Batters and breadings
- Carbohydrates replacement, Crisping agent and binder
 - ✓ Cereal bars
- Alternative to soy protein
 - ✓ Fermented Sauces
 - ✓ Seasonings and HVPs

Meripro 705 : Protein with excellent texturizing properties in emulsified foods

- Emulsifying
 - ✓ Meat and Meat fat pre-emulsions
 - ✓ Emulsified meats: paté and cooked sausages
- Source of vegetable amino acids
 - ✓ Vegetarian meals in combination with Soy and gluten



Meripro 707 : Emulsifying and texturizing Protein

- Reduction in fat leaching, improved water binding
 - ✓ Meat, Paté and cooked sausages
- Fat uptake reduction upon frying
 - ✓ Batters and breadings
- Adhesion
 - ✓ Edible films, Grain kernels sticking on bread surface, Frozen products

Meripro 711 : Emulsifying heat stable protein



- Emulsifier
 - ✓ Coffee creamers
 - ✓ Fat filled powders
 - ✓ Whipped toppings, vegetable whipped creams
- Acid casein replacement
 - ✓ Glazings for bakery products
- Reduction in fatleaching, improved waterbinding
 - ✓ Meat, High efficient colloid millsystems
- Reduction in fat uptake upon frying
 - ✓ Batters and breadings
- Increase water holding capacity
 - ✓ meat, brine injection