



## INJECTABLE PORK PROTEIN: CCI 200

### **Definition:**

*Composition:* Pork skin rigorously selected, coming from suppliers which fulfill all the sanitary exigencies; salt, natural anti-oxidant (Tocopherol: E-306), Technical agent: anticaking E341.

*Custom code:* 35040000. Other protein substances and their derivatives, not elsewhere specified or included; Hide powder.

### **Presentation:**

*Aspect:* very thin powder, 100 % < 200microns

*Color:* clear beige.

*Packaging:* polyethylene bags with three layers of paper. Bags of 25 kg on palets of 1000 kg.

*Conservation:* 18 months in its original package.

### **Bacteriological characteristics:**

Total plate count	< 50 000 / g
Total Coliforms	< 10 / g
Salmonella:	abs / 25 g
Yeast & Mould	< 100 / g
ASR 46 ° C	< 100 / g

### **Physico-chemical characteristics:**

Protein (N x 6.25):	88 % +/- 3
Fat :	8 % +/- 3
Moisture:	< 5 %
Salt:	< 4 %
Ashes:	< 7 %
Hydroxyprolin:	8.8
Collagen	
(Hydroxyprolin x 8 g/100g):	70 %

### **Functional Properties:**

#### *Gel strength:*

The Injectable Pork Protein CCI 200 has an extraordinary power of water retention and, specially, it allows obtaining a thermo-reversible gel in cold or after cooking and cooling. Until: 1/15

#### *Emulsifying Power:*

The Injectable Pork Protein CCI 200 equally allows the realization of emulsions: CCI200 Water + fat. Until: 1/10/10

### **Applications:**

- All kinds of injected products: cooked ham, fresh meat...
- Tumbled and reconstituted products.

### **Advantages:**

Transport, stock and conservation at room temperature.  
Product of long conservation without risk of deterioration.  
Absolute bacteriological security.  
Absence of risk of strange bodies.  
Excellent dispersion within the brine.  
Allergen and GMO free.  
Pork protein.

G.M.O.: no declaration needed. This product does not contain genetically modified proteins or DNA.

Information and recommendation contained in the text are provided at the utmost of our knowledge. However, they cannot be considered a warranty: the user will carefully check to respect the law obligations regarding the specific foodstuff produced and the base of received information.

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