



# Hydrolysates

Animal Proteins



# Hydrolysates

## Animal Proteins

Our **hydrolysates derived from animals** combine proven traditional production technology with absolute naturalness.

We obtain high-quality proteins by enzymatic hydrolysis from beef, chicken, pork, turkey and milk. The products are characterised by a natural and authentic taste. Besides being suitable for flavor enhancements, hydrolysed proteins are a great way to naturally optimise protein levels in your products.

Depending on the recipe, the use of our **hydrolysates** does not affect your list of ingredients.

	ANIMAL PROTEINS				
	Beef	Pork	Chicken	Turkey	Milk
Meat & Sausages	•	•	•	•	
Fine food	•	•	•	•	•
Convenience	•	•	•	•	•
Marinades	•	•	•	•	
Sauces	•	•	•	•	•
Soups	•	•	•	•	•
Spice blends	•	•	•	•	•
Sports nutrition	•	•	•	•	•
Protein drinks	•	•	•	•	•



### Overview

#### ADVANTAGES

- Natural ingredients
- Clean label
- No influence on texture
- Taste enhancement
- Protein enrichment
- Improved nutritional values

#### DOSAGE

As required

#### RECOMMENDED DECLARATION (depending on the product, e.g.)

Hydrolysed protein

#### AREA OF APPLICATION



Meat & Fine food



Bakery



Dairy & Sports nutrition



Pet food





# Hydrolysates

Vegetable Proteins





# Hydrolysates

## Vegetable Proteins

Our **hydrolysates derived from vegetables** combine proven traditional production technology with absolute naturalness.

We obtain high-quality proteins by enzymatic hydrolysis from pea, rice and wheat. Hydrolysed proteins are suited ideally to optimise protein levels in your products naturally. Our vegetable proteins also qualify for a conscious vegetarian or vegan diet.

Depending on the recipe, the use of our **hydrolysates** does not affect your list of ingredients.

	VEGETABLE PROTEINS		
	Pea	Rice	Wheat
Meat & Sausages	•	•	•
Meat replacer	•	•	•
Convenience	•	•	
Bakery	•	•	•
Sports nutrition	•	•	
Protein drinks	•	•	



### Overview

#### ADVANTAGES

- Natural ingredients
- Clean label
- No influence on texture
- Protein enrichment
- Improved nutritional values

#### DOSAGE

As required

#### RECOMMENDED DECLARATION (depending on the product, e.g.)

Hydrolysed protein

#### AREA OF APPLICATION



Meat & Fine food



Bakery



Sports nutrition



Pet food





# Natural Fresh

Innovation by Fermentation



# Natural Fresh

## Innovation by Fermentation

Our **Natural Fresh products** are characterised by the highest innovation, absolute naturalness and a wide range of applications.

Based on natural and easily available ingredients, three separate fermentations produce different flavours, which are characterised by a pleasant umami note. The organic acids produced during the fermentation ensure a good taste over a longer period of time and keep the product fresh.

By using our **Natural Fresh products**, your list of ingredients can be optimised.

	NATURAL FRESH					
	MC50L	MC50	D30	B20	C55	3L
Meat	•	•			•	
Fine food	•	•		•	•	•
Fish	•	•				
Meat replacer	•	•				•
Convenience	•	•		•	•	•
Marinades	•	•			•	
Sauces	•	•			•	
Cheese			•			
Yoghurt			•			
Bread				•	•	
Soft cake			•	•		



### Overview

#### ADVANTAGES

- Natural ingredients
- Clean label
- Taste improvement
- Shelf life improvement

#### DOSAGE

- Between 10 – 20 g / kg ready to eat
- For bakery we recommend 12 – 15 g / kg based on the used amount of flour

#### RECOMMENDED DECLARATION (depending on the product, e.g.)

- Onion extract or spice extract
- Buffered vinegar
- Cultured wheat flour
- Cultured milk

#### AREA OF APPLICATION



Meat & Fine food



Bakery



Dairy



Pet food







# NovoFresh

Preservation by Milk



# NovoFresh

## Preservation by Milk

Our product **Bio Lox 5** is the further development of a traditional and well-proven technique for the preservation of raw milk.

**Bio Lox 5** can be used against a wide range of food germs. It acts naturally not only against conventional spoilors such as lactobacilli but also against pathogenic germs such as e.g. Listeria and salmonella.

The use of **Bio Lox 5** does not affect your list of ingredients.

	NOVOFRESH
Poultry	Marinated poultry, fresh poultry, poultry sausages
Fine Food Salads	Egg salads, chicken salads, fish salads, veggy salads
Sauces / Dressings	Mayonnaise, caesar dressing, ketchup
Dairy	Fresh cheese, beverages, desserts, cream
Eggs	Liquid eggs, cooked eggs (in brine)



### Overview

#### ADVANTAGES

- Natural ingredients
- Clean label
- Broad efficacy spectrum

#### DOSAGE

Up to 6 g/kg ready to eat

#### RECOMMENDED DECLARATION

Technical aid acc. to codex alimentarius

#### AREA OF APPLICATION



Meat & Fine food



Bakery



Dairy & Sports nutrition







# NovoStock

Tradition as Innovation



# NovoStock

## Tradition as Innovation

Our products from the **NovoStock** range are cooked in a tried and tested traditional way.

Based on a natural and gentle process, we gain culinary and tasteful authentic fonds. Our fonds can be used to flavour or refine marinades, soups, sauces and ready meals as well as meat products.

Depending on the recipe, the use of our **NovoStock products** does not affect your list of ingredients.

	NOVOSTOCK PRODUCTS					
	Meat Beef, Veal, Lamb, Pork	Poultry Chicken, Duck, Goose	Game	Fish	Sea- food	Vege- tables
Meat	•	•	•			•
Fine food	•		•	•	•	•
Convenience	•	•	•	•	•	•
Marinades	•	•				•
Sauces	•	•		•	•	•
Soups	•	•		•	•	•
Spice blends	•	•		•	•	•



### Overview

#### ADVANTAGES

- Natural ingredients
- Clean label
- Basic sauce
- Taste improvement
- Cost savings

#### DOSAGE

As required

#### RECOMMENDED DECLARATION (depending on the product, e.g.)

- Beef broth
- Veal fond
- Poultry fond
- Vegetable broth

#### AREA OF APPLICATION



Meat & Fine food



Pet food

