

## Emulsifiers

Emulsifiers are the substances supporting the process of different phases mixing: they allow the fat phase to mix with the water phase. Our emulsifying mixes additionally contain soy protein (non-GMO), that support water absorption and water binding. We can offer a wide range of emulsifying products with various properties. Those properties prove to be very useful in meat production, at the same time ensuring the best quality of the final product.

### **Selection:**

- **UNIPRO P** – is an inexpensive emulsifier concentrate meant for the meat pies. It enhances the final product, making the fat evenly distributed. Up to 2% in the final product.
- **UNIPRO 1/SOYCO** – also an inexpensive product, containing soy protein concentrate (non-GMO). Up to 2% in the final product.
- **UNIPRO W** – emulsifier on the basis of soy protein (non-GMO) with the addition of antioxidant (sodium ascorbate – sodium salt – vitamin C)
- **UNIPRO S 70** – it contains a soy protein isolate (non-GMO) and is very useful in sausage production. Up to 2% of the final product.

We can also offer a few different types of emulsifiers:

Type	Dosage
UNIPRO 1	Up to 2%
UNIPRO S 'emulsifier'	Up to 2%
UNIPRO S 'brine'	Up to 2%

## Non-GMO soy protein

Melanko offers You a wide range of concentrates and soy protein isolates (non-GMO). Thanks to those additives, the final products contain a desirable amount of protein. We would like to recommend You a soy protein isolate that matches the meat perfectly and binds water well, making the final product juicy and fresh for a long time.

Type	Dosage
Soy concentrate 'SOYCO F' non-GMO	Up to 2%
Soy concentrate 'SOYCO G' non-GMO	Up to 2%
Soy isolate 'IZOSOY S' non-GMO	Up to 2%