

Use of Proliant™ P5501 MyoGel™, Functional pork protein *Lean Meat Replacement*

Product Description:

Proliant P5501 MyoGel is a functional protein made from pork. It contains 65% protein, 30% fat, and less than 5% water and ash. With this proximate composition, and a hydration ratio of 3:1, **Proliant P5501 MyoGel** has approximately the same composition as 90% lean meat. To illustrate:

	<u>MyoGel</u>	<u>Hydrated MyoGel</u>	<u>90% Lean Meat</u>
Protein (%)	64	16	16
Fat (%)	32	8	10
Water (%)	4	76	74

The fact that **Proliant P5501 MyoGel** can replace 90% lean meat offers substantial cost savings to meat processors. An example of the potential cost savings would be:

	<u>Cost/lb.</u>	<u>Savings</u>
Hydrated MyoGel	\$0.27	Base
90% Lean Pork	\$0.75	\$0.48
90% Lean Beef	\$1.05	\$0.78

Proliant recommends using **Proliant P5501 MyoGel** at a level of 1-2% of the blend weight. A 2% usage with 6% water (3:1 hydration ratio), can replace 8% of the lean meat block.

Conclusion:

Proliant P5501 MyoGel is a unique protein ingredient that can be used as a direct replacement of lean meat when hydrated at a 3 :1 ratio. Other binders such as starches, vegetable proteins, and carrageenans merely bind water and/or cannot simulate the chemical composition of lean meat. They are meat binders, fillers, extenders; but not meat replacers. **Proliant P5501 MyoGel** can reduce formulation costs and increase yields while maintaining desired flavor, juiciness, and texture.

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USDA regulations and policies limit the use of additives in many types of meat products, particularly those with standards of identities. Please refer to the appropriate regulations and policies regarding usage and labeling.