



DANISH MEAT
RESEARCH INSTITUTE

Optimized use of low value protein sources

By-products and other low value side products from slaughterhouses may be valuable sources of proteins and bio-active components with health benefits.



Health benefits: Enzymatic hydrolyzed proteins are an effective protein booster and have furthermore shown great potential as a source for bio-active components. In both strategies, the nutritional value of the products will increase by the addition of hydrolyzed proteins.

Many elderly people suffer from protein deficiency; however, the lack of appetite hinders an increased food intake. By adding hydrolyzed proteins to meat products, the elderly people significantly increase the intake of proteins without increasing the volume of food.

One fifth of the grown up population in the world suffers from hypertension, many of those without knowing. Hypertension is a significant contributor to cardiovascular diseases. Some of the hydrolyzed proteins possess the ability to lower the blood pressure after oral intake.

When you plan to increase the use of low value protein sources - then consider having the hydrolyzed proteins tested by DMRI for bio-activity and applicability. While working with DMRI you are guaranteed a holistic approach to the performance and applicability of your product, and aspects of functionality and quality will always be evaluated.



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THE DMRI TOOL BOX

- Screen for bio-activity
 - Antioxidative activity
 - ACE inhibition
 - Inhibition of pathogenic bacteria
- Test of applicability
 - Produce meat products in pilot plant
 - Analyse chemical parameters (protein, salt etc.)
 - Test for functionality
- Test of sensory quality
 - Product description with trained panel
 - Consumer test of liking
- Nutritional evaluation
 - Possibility of claims
 - Calculation of energy from proteins

SCREENING FOR BIO-ACTIVITY



PRESENTATION OF PRIORITIZED ACTION PLAN



DETAILED PLANNING FOR APPLICATION TEST



EVALUATION OF APPLICATION



FOLLOW UP WITH FINAL EVALUATION

“DAT-Schaub has worked closely with DMRI in the development of a portfolio of hydrolyzed proteins. DMRI has screened the hydrolyzed proteins for bio-activity and for some of the products also tested the application in meat products. This close corporation has indeed been valuable for DAT-Schaub”

Erik T. Hansen, Vice President CSO - COO

ABOUT DMRI

DMRI are focusing our attention on methods and technologies for efficient production of safe meat products of a high quality at competitive prices. At the same time, DMRI are committed to enhancing the working environment and animal welfare as well as demonstrating due care to the external environment.

CONTACT

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