DP&S® will be at the FIE as usual

Dutch Protein & Services® warmly welcomes you to its stand at the Food Ingredients Europe exhibition in Frankfurt next month.

The biennial trade exhibition Food Ingredients Europe (FIE) takes place from the 17th to 19th of November in Messe Frankfurt. Previously, at London in 2007, the FIE attracted almost 18,000 visitors from the food industry. DP&S® was one of the first exhibitors at this international trade exhibition.

This year around 1,100 exhibitors from over 90 countries will be present at the exhibition. Suppliers of equipment and services in the hygiene and food safety sector will also be exhibiting in the FiPSS pavilion. The FIE is also holding a framework programme with lectures given by representatives of research institutes and universities, together with leading companies in the food industry such as Danone, Nestlé, Mars, DSM, Cargill and others.

You can find DP&S® and its many interesting developments at the FIE in hall 8, stand L1, and also in the Innovations Plaza.

Highlights

The future is green
With the technological creativity of its innovation department Future Concepts®, DP&S® offers the food industry high-value meat substitutes.

First Bite®
First Bite® is ‘The Binding Connection’ with which DP&S® drives, manages and controls the structure and bite of your product.

Breakthrough in marinating
Manager R&D/QA Mark Dobbelsteen: “With our new marinades we can now even extend the shelf life of your product”
It's the combination which makes it work!

At the FIE DP&S® will premiere its binding agents based on stabilised rice which were developed recently by its innovations department Future Concepts®.

It's the combination which makes it work. On the one hand we are referring to expertise and on the other hand to DP&S®’s products which lead to unique results time and again.

**DP&S is leading the way**

The developments at DP&S® are founded on a dynamic vision of the future. With Future Concepts®, DP&S® is leading the way as the foremost supplier of functional ingredients for the food industry when it comes to anticipating trends which are of paramount importance to its clients. With its new binding agents for both emulsified (sausage) products and course-ground products such as burgers, meatballs and suchlike, DP&S® links seamlessly into current trends such as sustainability and health. Results are also convincing in terms of product quality and yield.

**Cost saving**

The use of vegetable proteins fits in with globally-promoted attempts at sustainability. Furthermore, the use of rice bran instead of other soya isolates has led to considerable cost savings for manufacturers of meat products. DP&S®’s new bonds are not only an outstanding alternative from a cost perspective but they also represent a breakthrough in terms of functional properties. They guarantee exceptional emulsification and provide an essential contribution to end products with a unique structure and superb bite. The use of these binding agents for course-ground products also leads to a noticeably more intense succulence, as result of which the taste experience of the product is enhanced. Finally, they are extremely simple to process.

**Future Concepts®**

With its innovative binding agents, which contain various other functional ingredients in addition to the GM-free rice bran, DP&S® is once more creating a distinct profile for itself as the supplier of functional ingredients for the food industry at the Food Ingredients Europe trade exhibition in Frankfurt with ‘future concepts’.

**Towards vegetable proteins**

With the replacement of animal proteins by high-value vegetable proteins, the food industry is anticipating a growth market in which sustainability is of paramount importance.

**Issues such as sustainability, health and environment are becoming increasingly important in the future perspective of the food industry with an increasing global population and a greater burden on the area of available agricultural land, a strategic vision is essential. Growing wealth in Far Eastern countries and the swiftly increasing demand for bio-fuels is leading to higher raw material prices and scarcity. Even national governments are currently promoting the so-called protein transition from animal to vegetable protein.**

**Nice and smooth**

With its vegetable meat substitutes DP&S® is a valued partner for many food companies in the area of the substitution of animal materials with vegetable materials. DP&S® have succeeded in creating hybrid products with vegetable proteins and fibres (no soya, no gmo) which are distinctive in terms of structure, flavour and other essential positive properties. By utilising its unique vegetable fat substitutes such as the patented, 100% vegetable LITE ‘N UP®, DP&S® has created a smoothness which really benefits the flavour of these products.

**Innovative binding**

The technological creativity of Future Concepts® is also to be found in the vegetarian meat substitutes based on potatoes, vegetables and fruit which DP&S® has developed in recent years. The Healthy Kidsburger is a perfect example of this. It's an uncoated burger with a choice of ingredients: Vegetables, potatoes, cheese, mushrooms or fruit, and if so desired, with extra healthy fibre. The secret lies in the innovative binding agents for course-ground products also leads to a noticeably more intense succulence, as result of which the taste experience of the product is enhanced.

**A tasty alternative**

So DP&S® have developed tasty alternatives, not just for true vegetarians, but also for people who are conscious of the future of the planet and their own health but can’t or don’t want to change their eating habits. You can find out about this in person at the FIE.

**Future Concepts®**

Future Concepts® is the department within DP&S® which converts the vision of the future and ideas into products and concepts.

Research & Development at DP&S® takes place in the areas of ingredients, processes and end products. DP&S® develops and produces tailor-made injection/tumbling mixes, binding agents/emulsifiers, coatings, marinades and, especially, ideas.
**DP&S® binds its customers**

DP&S® is renowned for its binding agents, such as 50, 51 and HT. Characteristics of Binding 50 are: binding of water and fat, strongly promotes structure, increases yield, reduces shrinkage, while in colour very complete, maximum functionality during heating and varied in its applications for meat, fish, vegetables, poultry and snacks etc.

Binding 51 has broadly the same properties although it is not white but darker in colour. Binding HT is used for the binding of water. Its most important properties are: increases yield, reduces shrinkage, neutral in colour, cold-binding, high temperature forming (up to +10° C), no interaction with substrate, free of E numbers and (therefore) has a low declaration requirement.

You can come to DP&S® for numerous product examples which all came up for discussion at the ‘Binding Event’, organised in-house by DP&S® recently. We will share these with you in the next issue of DP&S NOW.

**DP&S® achieves an important breakthrough in marinating**

At DP&S® no-one walks around with their chest puffed up, but we dare to call that false modesty, especially when it comes to marinating. With its functional marinades DP&S® formed the basis of the marinating of meat products.

As marinating using the injection method is aimed at improving the eating quality of a meat product, DP&S®, with its marinades, is the preferred partner. Mouth feel, colour and taste. These, in addition to the hardly insignificant issue of yield, have been the parameters which are positively influenced by DP&S®’s marinades until now.

**Extended shelf life**

Although DP&S® has already been active with its marinades, which were called injection mixes at the time and indeed still are by some people, for more than a quarter of a century, developments in Tier have been anything but static. Tenderness, succulence, and of course, shelf life are concepts which crop up when we talk to R&D and Quality Manager Mark Dobbelsteen on this subject. “We get very enthusiastic responses to this development whereby we can extend the shelf life of a product and improve colour retention”, relates Mark. “You really can talk about a breakthrough. The score has been positive in all the microbiological tests which we have carried out up until now. Now that we have had some success along this path, the end to its potential won’t be in sight for a long time yet, in our opinion.”

The marinade, the full details of which the representatives of DP&S® at the FIE can provide you with, is applied as an injection mix, but it can also be mixed throughout the most or sprayed over the product. “Absolutely, and also on fresh meat cuts, fish, vegetables and suchlike”, confirms Mark, when asked.

**With or without E numbers**

As with all DP&S® marinades the variant mentioned above is available with and without E numbers. The fact that both versions offer practically the same result is due exclusively to the tremendous know-how which DP&S® possesses in-house. “If you want a product without E numbers you have to leave out the additives to which those E numbers relate,” according to the R&D and Quality Manager. “Despite this, however, DP&S® has succeeded in achieving comparable quality.”

**Nice and crunchy**

At DP&S® we always consider a product from its first bite first and foremost. The eating experience is always relative to all of a product’s characteristics. Even the transfer of flavour is determined by the first bite. When it comes to coatings the first bite and therefore the structure forms the most important characteristic. If the coating has not been developed properly and for example a good fix has not been achieved, this will always result in a less satisfactory first bite. A coated product which is heated in the oven will have the tendency to lose its crunchiness. Specific solutions have been developed which can give a ‘first bite’, even to oven products.

**A rewarding task**

If we then look at the first bite of a formed product such as hamburgers or sausages, structure is also the most important product characteristic which DP&S® controls. The structure ultimately determines the first bite of the product. The choice of the basic raw materials and the recipe is of the utmost importance in this.

It is always a rewarding task if we can develop the matrix of basic raw materials in such a way that we can improve the quality – or in other words the first bite – with our binding agents and emulsifiers.

**Tender product**

In the case of products which are marinated by injection or tumbling, quality improvement of structure and mouth feel is of the highest priority. Our objective of FIRST BITE® certainly applies here. It is a shame, and in our opinion unnecessary, for a good piece of meat to be prepared incorrectly and become tough as a result. Marination characterises the boundaries and improves the meat structure, as a result of which a tender product is guaranteed. Furthermore, we do this with as many natural ingredients as possible, so that declarations on packaging can be kept to a minimum.

**Best first bite**

A special Tempura batter, Tempura Original® has been developed within our Future Concepts® department especially for the introduction of the new FIRST BITE® pay-off. The aim was to create the best first bite possible for an industrially manufactured product at an attractive price. DP&S® will be happy to inform you about the product and technical process issues relating to this new product and to give you a presentation about the concept which is tailored to your situation and requirements. It goes without saying that we will also be presenting Tempura Original® as a new concept at the forthcoming FIE.

I wish you well with your business and I hope you will shortly be able to experience DP&S®’s FIRST BITE® for yourself.

Chris Driessen
Proprietor of DP&S®
**Crispy Crumble®**

By combining trusted elements from the past with current technology, Dutch Protein & Services® has succeeded in developing a universally applicable product with a unique crispiness.

Crispy Crumble® is a complete mix for sweet or savoury dishes, meal components and convenience products. Depending upon the meal to be prepared, both a sweet and savoury variant can be made from just one mix. With Crispy Crumble® both sweet desserts and savoury meal components can be given a crispy, tasty top layer. Crispy Crumble® can be used as a topping for fruit, stabilised custard or yoghurt but it can be used just as well as a topping for fish or meat, enriched with the right seasoning for the correct flavour. Crispy Crumble® is simple to use. By adding the mix to butters, forming/injecting and freezing it, Crispy Crumble® is then ready for further processing when it is required. When prepared in the oven the product acquires a lovely golden brown colour and a tasty crunchy first bite. Crispy Crumble® from DP&S® is innovative in a contemporary way and tasty in an old-fashioned way.

**Coating from DP&S® is THE TOPS!**

DP&S® initially developed its globally utilised Topcoating® to improve the crispiness of coated snack products and French fries. Over the years however, other, significant benefits of Topcoating® originally developed by DP&S® have been discovered.

With Topcoating® from DP&S® snacks and French fries not only stay nice and crispy if they are kept in a warm cabinet, or cool slightly, but these products also absorb less fat. Topcoating® acts as an extra barrier, as it were, the result of which is that fat absorption can be reduced by 20 to 60 percent, depending on the product. An added benefit is that the moisture contained in the product thanks to Topcoating®, which can be handled easily in powder form, cannot easily escape. Yield therefore improves whilst crispiness is retained. Topcoating® also distinguishes itself in terms of efficiency because it is applied only at the end of the production line, after freezing.

There are many roads leading to Rome as regards flavour with Topcoating®, as demonstrated by the spicy variants, with which DP&S® can satisfy just about any flavour requirement and which are also extremely suitable for marinating frozen products. Thanks to Spicy Topcoating® on frozen products, moisture loss on thawing is restricted to a minimum, freezer burn is prevented and the product is protected during transport.

**Lite ‘N Up®**

DP&S® deals with harmful and saturated fats with Lite ‘N Up®.

Saturated fatty acids and trans fatty acids are in the dock. They are bad for cholesterol and blood fats. The lowering of the fat content of foodstuffs often goes hand in hand with a loss of aroma.

With Lite ‘N Up® DP&S® offers a 100% vegetable alternative which changes none of the flavour, texture or appearance of your products. Lite ‘N Up® is based on the fibres and protein of the yellow pea and is easy to use as a fat substitute in foodstuffs.

It can substitute fat in meat products up to 100% and in baker products up to 50%

Lite ‘N Up® pasta contains only 7 percent fat.

**Salt substitute**

A generally valued and successful development by DP&S® is its salt substitute, with which cooking salt can be substituted 1 to 1 without any taste compromises.

In preparing the end product, the functionality of salt, including binding is even improved. The DP&S® salt substitute has a sodium content of only 16 percent, which is 60 percent less sodium than normal table salt (NaCl). Similar results have been achieved with the substitute for salt which contains nitrite marketed by DP&S®. With its salt substitute DP&S® is responding to the market demand for healthier food.

**Light and crispy with Tempura Original®**

You can get acquainted with Tempura Original®, the latest Tempurabatter from DP&S®, at the FIE. The properties of this batter can’t be compared to the batters you are familiar with.

“Consumers mainly value battered, prepared products if they are light and crispy," says DP&S® account manager Eric Tetteroo, who knows from experience that lightness and crispiness are not easy to achieve in an industrial process.

“With this special Tempura batter our development department Future Concepts® has really succeeded in achieving exactly that,” according to Eric. “Tempura Original® clings superbly, is light in structure and delivers a crispy first bite. Really FIRST BITE.”

Tempura Original® can be supplied in any flavour and colour variety required.
DP&S® Sales Programme

**COATINGS**
for meat, fish, poultry, vegetables, snacks
- preдуsts
- batters
- breadings
- breadcrumb
- Tempura batters
- Topcoatings®
- ovenable coatings

**MARINADES**
for meat, fish, poultry, vegetables
- Spicy Topcoatings®
- injection mixes
- tumbling mixes
- tenderisers
- spice mixes
- glazes

**STABILISERS AND EMULSIFIERS**
for meat, fish, poultry, vegetables, bakery
- animal proteins
- vegetal proteins
- fibers
- binding systems
- stabilising systems
- natural preservatives
- anti oxidants

**ADDITIONAL EXPERTISE**
- fat replacers
- salt replacers
- toppings
- meat replacers

AND
- know-how
- total concept development
- product development
- process engineering

DP&S® warmly welcomes you at the FIE in HALL 8, STAND L1