



**DO YOU HAVE TRIMMINGS?**

# Maximize value of trimmings

by refining them into high-quality food products

## Building structure, taste, and value

A major area of expertise is adding value to under-utilized proteins in low-cost raw materials. Trimmings offer numerous opportunities for upgrading or refining both their eating quality and adding substantial value to an otherwise low-grade product.

*“We have much experience in making a commercial product out of a less likely candidate. A successful Test Center visit starts with functional tests of your protein. Then we do development and testing”,* says Application & Process Specialist Bjørn Fyhring Møller.

We build product structure by processing the meat emulsion with our unique PowerHeater™ technology. This creates an appealing fibrous high-quality juicy product with an attractive eating quality.

Regardless of your protein source, be it chicken, meat, or fish, we help develop a recipe with the flavour profile you desire.

## Get it here

Reach out to your Regional Sales Manager to book a test of trimmings in our Test Center.

We have vast experience with recipes for many protein types and flavour profiles.

