

## PRODUCTS

### HEAT BINDING

- › Vepro® 75 PSC
- › Vepro® 85 PDC
- › Vepro® 21 PF

### COLD BINDING

- › Vepro® Gel 100 PC
- › Vepro® Gel 95 PCPi
- › Vepro® Gel 85 PP
- › Vepro® Gel 90 PP

### EMULSIFYING

- › Vepro® 95 HV
- › Vepro® 85 MINPRO

### COLOURING

- › Vepro® 16 COL-P
- › Vepro® 70 COL-P
- › Vepro® 90 PWB
- › Vepro® 95 PHF

### HYDROLYSATE

- › Vepro® 70 HLM

## ABOUT US

Vepro® is a strong brand of the Veos group. The Veos group was founded in 1974 and has known a steady growth thanks to continuous innovation. The group established a worldwide sales distribution network and also expanded its production in several countries. Today the Veos group also produces in France (Vapran) and in Brazil (Hemoprot).



www.vepro.biz

## QUOTES

“ By **adding Vepro® 95 HV** in our fermented salami, we were able to reduce the fermentation time **with 3 days!** ”

“ Veos is the only producer in the world who is producing functional blood and collagen proteins. By this they are able to offer the best and **complete solution** for any application. ”

“ When selling our sliced hams in the supermarkets we had a problem with **syneresis**. Adding some plasma in the brine solved this problem. ”

Vapran sas,  
ZI Le Ridor,  
F-22210 Plemet,  
FRANCE

Hemoprot Ind,  
Rodovia BR 163 km 12,  
5 S/N Zona Rural,  
Mundo Novo/MS,  
BRAZIL



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ENGLISH

**VEPRO®**, THE CLOSEST  
PROTEIN TO MEAT





Vepro<sup>®</sup> produces **high functional meat proteins**. Our products are the missing link in our customers' production process and they improve their end products. Vepro<sup>®</sup> produces plasma, globin, colourant, haemoglobin, aroma and collagen. Each of our products possesses a **specific functional property**. They bind water, emulsify, gel or colour.

# FUNCTIONAL MEAT PROTEINS



## STRONG SOLUTIONS

Vepro<sup>®</sup> offers strong solutions for the meat processing industry. Our ingredients improve the quality of meat products, they give a richer colour and provide a firmer structure...



## PURE MEAT PROTEINS

Our proteins are already present in the meat by nature. There is a great synergetic effect between the different proteins. Being naturally present gives no risk on allergies. The amino acid profile is similar to lean meat. The Vepro ingredients are the closest protein to meat.



## QUALITY

The Veos Group commits itself to produce the meat proteins ingredients to the highest standards. We fulfill all of today's quality standards such as ISO 9001, HACCP, ISO 22000, ISO 14001 & GMP.



## CLEAN LABELING

More than ever Vepro<sup>®</sup> also anticipates the growing food awareness of consumers who choose pure meat products (clean labeling). The Vepro proteins are free of allergens & GMO and are a natural alternative to chemical additives.



## WORLDWIDE DISTRIBUTION NETWORK

Today the Vepro<sup>®</sup> proteins are distributed in 70 countries on the 6 continents. We work with a local partner who has a technical knowledge on the functionality of our proteins and keeps a local stock. Our meat technologist assists the distributor and his customers by permanent technical advice, organizing seminars,....

### COLLAGEN

#### HEAT BINDING

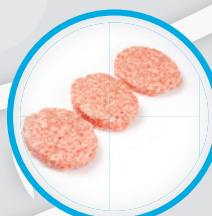
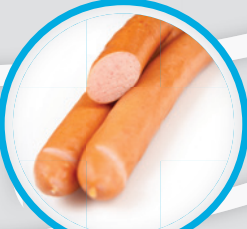
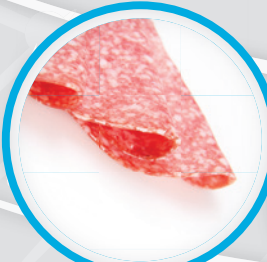
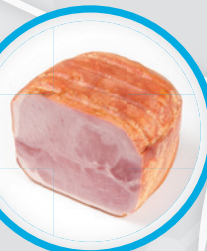
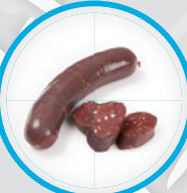
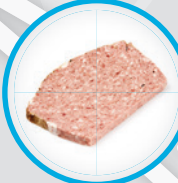
These Vepro<sup>®</sup> proteins are suitable for meat products which are pasteurized or even sterilized. They can be used for cuttered, ground or injected meat applications. Some proteins form a heat stable gel which is required for re-heated meat products like frankfurters, meat balls, ...



This gelforming property as well as the high solubility in brines makes the protein enriching product well suitable for injection in cooked hams.

Plasma is also used in cuttered and ground meat products where a strong "meat bite" is needed, especially when the meat product is eaten warm like Frankfurters.

### AROMA



### COLOURANT

#### EMULSIFYING

These allergen-free proteins are an excellent emulsifier as they stabilize the water/fat/protein matrix in cuttered and ground meat products. It prevents fat and water separation before, during & after cooking.



In warm emulsions (like pâté, liver sausage) one part of globin stabilizes 20 parts of hot water and 20 parts of hot fat. For emulsified products where we use cold raw materials, 1 part of globin easily binds 7 parts of fat and ice.

### GLOBIN

#### COLOURING

The stabilized red cells are used as a natural colouring agent, without E-number as a colourant! This protein is perfect to improve the colour of meat products and to increase the meat perception. After cooking hams for instance, a nice homogeneous meat colour will be reached, even when working with PSE meat.



### HAEMOGLOBIN

#### COLD BINDING

These soluble Vepro<sup>®</sup> proteins can be used in meat applications where we don't have any heat treatment in the process. Examples hereof are fresh, dried or fermented meat products.

#### HYDROLYSATE

This hydrolyzed meat protein (100% free of hydroxy proline) is completely soluble in brines which makes it perfect for injected products like hams.

### PLASMA

#### NUTRITIONAL

Our proteins have an amino acid profile which is very similar to meat. Together with an excellent digestibility it provides the proteins and essential amino acids the human body needs. The haemoglobin has a very high content of organic iron which can easily be absorbed by the human body.