

# NEWCON<sup>®</sup> 70

Product of Singapore

**NEWCON<sup>®</sup> 70** is a premium **Emulsion Type and Gelling CSP (Concentrated Soy Protein)** for your economical but premium selection which is standardized and finished in **Singapore** with the following advantages:

1. Water-holding capacity: **NEWCON<sup>®</sup> 70** can hold at least **4 to 5** parts of water.
2. Emulsification and heat tolerable: It can stabilize the emulsified texture in either cold or high and retorted (121°C) temperature.
3. Salt tolerable.
4. Gelling properties: Improves low cost emulsified meat texture to obtain more elastic and biting properties. **NEWCON<sup>®</sup> 70 can form a strong gel as good as ISP after heating.**



## Preparation of NEWCON<sup>®</sup> 70

Preparation of **NEWCON<sup>®</sup> 70** is varied to the purposes of addition; generally it can be divided into four addition types, i.e., dry addition, pre-hydration, pre-emulsion, and pre-skin emulsion.

### ***Dry addition***

Dry addition is a method not highly recommended in an emulsified system as it is composed of **high fat** and insufficient or inactivated meat protein. In case, you have to use this method because of some reasons, be sure that fully hydration of the protein powder has been taken place. *Make sure you have enough iced water and add it into the meat system at the step after completing of meat protein extraction.*

### ***Pre-hydration***

This method is recommended instead of dry addition. The method is accomplished by using one part of **NEWCON<sup>®</sup> 70** with at least four parts of iced water, stirred mixing in a high-speed bowl cutter (>3000rpm) prior to meat protein extraction.

### ***Pre-emulsion***

Pre-emulsion method is accomplished by using one part of **NEWCON<sup>®</sup> 70** with at least four parts of iced water, stirred mixing in a high-speed bowl cutter until being fully hydrated (about 2-4 minutes, glossy appearance has observed); then adds animal fat or vegetable oil, and continuously chops to obtain a white and smooth emulsion.

### ***Pre-Skin emulsion***

Chicken skin emulsion is becoming more popular in the meat industry, and the method is completed by using one part of **NEWCON<sup>®</sup> 70** with at least four parts of

iced water, chopping in a high-speed bowl cutter until fully hydrated (about 2-4 minutes, shining appearance has observed); then adds chicken skin and chops until emulsion is formed.

The ratios of different oils or fats for pre-emulsion, which are expected to be resistible in both pasteurization and retorted temperatures listed as table:

<b>Fat or oil</b>	<b>Recommended emulsion ratios CSP: Iced water: Fat or oil</b>	<b>Ranges of water and emulsified fat or oil</b>
<b>Back fat</b>	<b>1: 4:4</b>	<b>4-6</b>
<b>Tripe fat</b>	<b>1:4:4</b>	<b>4-5</b>
<b>Abdominal fat</b>	<b>1:4:4</b>	<b>4-5</b>
<b>Chicken fat</b>	<b>1:4:4</b>	<b>4-6</b>
<b>Vegetable oil*</b>	<b>1:4:4</b>	<b>2-5</b>

\*It can be soybean oil, corn oil, palm oil and sunflower oil, and are commonly used in vegetarian food or surimi-based product with a ratio of 1:4:0.5-2.0.



**Your True Supplier and Friend  
You Can Count On**

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