

ENHANCE PROTEIN CONTENT & REFORMULATE PRODUCTS



PROTAKE™

Rousselot® ProTake™ is a protein source designed to add value to food products in a cost effective way. It helps formulators meet their protein enrichment and reformulation goals, which are some of today's biggest food challenges.

Whether you want to achieve a perfect texture, add functionality or develop healthier products, we are committed to help you. Our application laboratories can assist you to improve and facilitate the use of Rousselot products and ProTake in particular whatever your application.

Reaching Further Together



THE PROTEIN CHALLENGE



Today's consumers see protein-enriched products as an essential part of an active lifestyle and diet. In response to this rapidly growing trend, food manufacturers are looking for ingredients which can help them to easily reach high protein levels in their products. ProTake, a pure protein, is an ideal solution. It will also help you overcome the technical challenges of formulating with proteins.

KEY BENEFITS WITH PROTAKE

A great protein source

ProTake contains a minimum of 90% protein. It can be mixed with other proteins in order to create a product with a high protein content. Depending on the protein content of your final product, you can use ProTake to design either 'source of protein', 'High in protein' or 'Protein enriched' product.

Nutritional facts

ProTake contains no fats or carbohydrates. It contains 18 different amino acids, including 8 out of 9 essential amino acids.

Easy to integrate

When used as a bulking agent, it can help you to easily achieve high protein levels in a variety of foods.

ProTake has neutral organoleptic characteristics and as a hydrolyzed gelatin it is easy to digest.

All these properties make ProTake easy to integrate in many applications, such as powder blends, nutritional bars, meat replacements, soups, ready-to-eat products and many others.

CLEAN LABEL

ProTake is a clean label food ingredient (no E-number) and is not subject to specific authorization or safety evaluation regulations.

ALLERGEN-FREE

On top of this, ProTake is GMO- and allergen-free (EU Regulation 1169/2011).

DESIGNING PROTEIN ENRICHED PRODUCTS WITH PROTAKE

ProTake can be used in different kinds of applications to increase their protein content. It is particularly suitable for bars, powder blends and protein-enriched food.

ProTake in Bars

As a source of protein, ProTake is the perfect ingredient for binding the different dry components and achieving a perfect, soft texture with a great mouthfeel. It can also help reduce the carbohydrate content of your product.

ProTake in Powder Blends

As ProTake is compatible with most other ingredients, it can easily be used in powder blends, such as instant cold soluble drinks.



THE REFORMULATION CHALLENGE

The majority of consumers today are actively making healthier eating choices wherever possible. However, making products healthier by reducing fat and sugar contents is not as simple as it sounds. There are many technical challenges in doing this, as fat and sugar often provide important functional properties, such as bulking, mouthfeel and flavor. This means it is critical to work with alternatives that provide some, or all, of the key functional properties.



KEY BENEFITS WITH PROTAKE

Powerful functionalities

ProTake has dust-free powder behavior. This makes it easy to use in a wide range of applications, in which it can deliver its binding, emulsifying, stabilizing and fining properties.

Lower fat content and calorie management

Removing fat from a formulation may negatively impact a product's taste and texture. ProTake confers the same texture and mouthfeel as full-fat products, while it contains fewer calories (4kcal/g) than fat (9kcal/g).

Lower sugar content

ProTake can also significantly decrease sugar levels without compromising the texture of a product. At the same time, it serves as a bulking agent due to its water retention properties. This is a crucial benefit, as many consumers see sugar reduction as a vital step towards healthier eating habits.

Satiety effect

A pure protein, ProTake promotes satiety and can help in weight management programs.



DESIGNING HEALTHIER PRODUCTS ENRICHED WITH PROTAKE

Rousselot Application Laboratories have developed several recipes using ProTake. Our experts can help you in your reformulation projects.

Fruit Pulp Gummies (Fruity Delight)

- With Rousselot® 100-150PS & ProTake
- 12% less sugar than in traditional gummies
- Increased protein content

Fruit pulp has been used as the sole source of flavor and color. Key to this development is the use of both Rousselot gelatin and ProTake to obtain typical texture. Developed with blueberry, cherry and mango, Fruity Delight contains 5% ProTake. 306 Kcal/100g.

Low Fat Panna Cotta

- With Rousselot® 200 PS & ProTake
- Low fat & High protein

Developed with Rousselot® 200 PS & ProTake. The gelatin acts as a stabilizer and provides the Panna Cotta with a smooth texture. ProTake is added to mimic fat. 127 Kcal/100g.

ProTake hydrolyzed gelatin is available in porcine and bovine grades. ProTake complies with most international edible regulations, including the European Regulations (EC) N° 853/2004 and 2073/2005. Please ask your sales representative if ProTake is available for sales in your country.

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About Rousselet:

Rousselet is a brand of Darling Ingredients Inc.
Rousselet is the global leader of gelatin and collagen peptides.
We work in partnership with our customers all over the world, delivering innovative and advanced ingredient solutions manufactured through state of the art operations. We help our customers achieve their goals, enabling them to create world class pharmaceutical, food and nutritional products to inspire and excite today's demanding consumers.

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