



NOVAPRO® ANIMAL PROTEINS

Discover 100% natural options that improve yield, texture, succulence, and flavor in your products.

JUICINESS + SHELF LIFE + TEXTURE + TENDERNESS

NOVAPRO® POWDER

High-functionality bovine collagen designed to enhance texture, stability, and yield in meat products such as ham, hot dogs, mortadella, injected, emulsified, and breaded items, dairy, as well as in pet food.

NOVAPRO® FIBER

High-functionality bovine collagen that improves texture, juiciness, and binding in burgers, sausages, and breaded products, ensuring superior quality and consistency.

NOVAPRO® CS

High-protein solution that enhances structure and firmness in meat products such as mortadella, sausages, and hot dogs, optimizing formulation performance.

NOVAPRO® T20

High-functionality protein solution that improves stability, texture, and water retention in ham, sausages, mortadella, as well as injected and marinated meat products.

NOVAPRO® NDBS

Functional beef stock that increases protein content in meat products, soups, broths, and natural seasonings.

BENEFITS

- Improves texture and juiciness;
- Keeps the meat natural moisture;
- Improves emulsion stability;
- Improves slicing;
- Helps achieve protein content;
- Increases injection and cooking yields;
- Reduces shrinkage of burgers/patties and sausages after cooking.

NOVAPRO® FUNCTIONAL SYSTEMS

Customized ingredient solutions. Optimize your production, standardize your formulas, and enhance the quality of your products in flavor, texture, and color. We deliver complete and customized solutions that combine ingredients such as proteins, seasonings, flavorings, stabilizers, and other essential additives.

FLAVOR + AROMA + STABILITY

NOVAPRO® TASTE PATTY

A crafted mix of condiments and seasonings that elevate the taste of burgers, guaranteeing flavor profile standardization.

NOVAPRO® TASTE HOT DOG

Seasoning solution designed to intensify the characteristic flavor of franks, providing consistency and uniformity in every production.

NOVAPRO® TASTE CHICKEN

Exclusive blend of condiments and seasonings that enhance the natural flavor of chicken while ensuring consistency in formulations.

NOVAPRO® SMOKE

System that enhance smoked flavor and ensure color uniformity.

Beyond seasonings, our line includes phosphates, stabilizers, sodium reducers, flavorings, and more.

BENEFITS

- Flavor enhancement: Intensifies and balances the sensory profile of foods;
- Color improvement: Provides more attractive and natural shades;
- Aroma boosting: Highlights aromatic notes, making the product more appealing;
- Improves emulsion stability;
- Acts as a sodium reducer in meat products, maintaining functionality without compromising flavor;
- Optimizes weighing processes.