MediaRoom

Kemin Food Technologies Webinar Highlights Unique Solution Proteus® and Ways to Increase Yield of Meat Products

Complimentary presentation addresses industry trends, consumers' concern about rising food costs and ways to enhance quality of meat products with Kemin solutions

DES MOINES, Iowa (December 13, 2022) – Kemin Industries, a global ingredient manufacturer that strives to sustainably transform the quality of life every day for 80 percent of the world with its products and services, recently added the webinar, "Proteins: Overcoming Quality and Manufacturing Challenges", to the Food Technologies section of the company website.

The complimentary webinar provides valuable insights for improving the quality of meat and poultry products with clean label solutions. In the webinar, Kemin Food Technologies – North America experts discuss industry trends and challenges, as well as solutions to increase yield and product quality without negatively impacting formulation or manufacturing cost.

"Raw material insecurity, labor shortages and increased logistical costs have led to unprecedent challenges for manufacturers of clean label, high-quality proteins," said Courtney Schwartz, Marketing Director, Kemin Food Technologies – North America. "Our webinar discusses the current state of the industry, while offering solutions to help manufacturers extend yield and reduce overall formulation cost. With our clean label solutions, Kemin can help brands enhance quality and keep meat and poultry products safer and fresher for longer periods of time."

This "Proteins: Overcoming Quality and Manufacturing Challenges" webinar offers manufacturers several key takeaways, including:

- Manufacturing challenges facing the industry today
- An overview of post-pandemic effects on consumer behavior and trends
- Product quality challenges affecting meat manufacturers
- How clean label solutions improve quality and yield in proteins

"Moisture and protein loss are inherent during the typical manufacturing process," said Bill Fielding, Business Director, Kemin Food Technologies – North America. "Proteus, a line of patented functional protein ingredients from Kemin, offer processors a way to retain moisture and protein loss, ultimately improving the texture and flavor while meeting label and formulation cost targets."

Watch the webinar, "Overcoming Quality and Manufacturing Challenges in Proteins during Unprecedented Times", at www.kemin.com.

Click here to discover the Kemin Food Technologies portfolio of ingredient solutions for yield enhancement and moisture control, shelf-life extension, flavor and color retention and food safety.

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About Kemin Industries

Kemin Industries (www.kemin.com) is a global ingredient manufacturer that strives to sustainably transform the quality of life every day for 80 percent of the world with its products and services. The company supplies over 500 specialty ingredients for human and animal health and nutrition, pet food, aquaculture, nutraceutical, food technologies, crop technologies, textile, biofuel and animal vaccine industries.

For over half a century, Kemin has been dedicated to using applied science to address industry challenges and offer product solutions to customers in more than 120 countries. Kemin provides ingredients to feed a growing population with its commitment to the quality, safety and efficacy of food, feed and health-related products.

Established in 1961, Kemin is a privately held, family-owned-and-operated company with more than 3,000 global employees and operations in 90 countries, including manufacturing facilities in Belgium, Brazil, China, Egypt, India, Italy, San Marino, Singapore, South Africa and the United States.

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