



Koopmans Bind-it™

CLEAN
LABEL!



The innovative clean label binding system that works excellent for fish and vegetables!

Binding of vegetables and fish faces many challenges. For example good sticking of particles, optimal forming properties and a finished product with a juicy but firm texture and excellent flavor profile. Koopmans Bind-it™ is the perfect wheat-based clean label solution that fulfills these needs.

The advantages of Koopmans Bind-it™ :

- Clean label
- Excellent binding properties
- High quality end products with juicy and firm texture
- Excellent flavour profile
- A flexible and widely applicable system
- Cost in use efficient
- Easy to use

Koopmans Bind-it™ combines good binding functionalities with a clean label declaration.

Trends in food

Clean & clear label

Consumers are more critical when it comes to food. E-numbers have a negative image and a cleaner and clearer label with recognizable ingredients is appreciated.

Healthy & responsible

People tend to eat less meat and more vegetables and vegetable based products. Not only for sustainability reasons (footprint), but also for health concerns.

Convenience & taste

Increasing prosperity makes consumers choose for processed food more often. However, they are critical about taste, crispiness and mouthfeel.

Pure enrichment

**koopmans**

ingredients

Koopmans Bind-it™ is a flexible system which

- Applicable to different types and sizes of substrate
- Gives minimal gelling during production delays
- Is freeze-thaw stable and gives no cracking at shock freezing

Recipe of a Beetroot Burger



Ingredients

Beetroot	68%
Mustard	3,5%
Maize	13,6%
Salt	1%
Pepper	0,4%
Koopmans Bind-it™	13,5%

Procedure

- Mix the pieces of beetroot with the maize and mustard, add the spices and Koopmans Bind-it™.
- Mix the mass during 5 min, until the binding system is hydrated, preferably at low temperature (optimum between 0° and 2° C).
- Form and optionally coat the burger.

Declaration (core)

Beetroot, maize, wheat flour, mustard, salt, wheat fibers, pepper.

Create a total clean label concept

Together with batters and breaders from Koopmans Foodcoatings, a total clean label concept can be created. For example with the new FryLess® batter for oven preparation and AirCrumb™ for a crunchy crust.

Contact & more information

Visit our website or contact us by phone or email
T. +31 (0)58 294 8313
E. info@koopmansingredients.com
W. koopmansingredients.com

Recipe of a Fish Burger



Ingredients

Fish trimmings (cod)	73,1%
Capers	9,7%
Lemon juice	0,8%
Salt	1%
Pepper	0,4%
Koopmans Bind-it™	15%

Procedure

- Mix the pieces of fish with the capers, add the lemon, spices and Koopmans Bind-it™.
- Mix the mass during 5 min, until the binding system is hydrated, preferably at low temperature (optimum between 0° and 2° C).
- Form and optionally coat the burger.

Declaration (core)

Fish (cod), wheat flour, capers, salt, lemon juice, wheat fibers, pepper.



Koopmans Bind-it™ is developed in our KIEM Innovation Centre. Based on pure wheat and rye, our technologists develop the most innovative and natural Binding-, Nutritional-, and Functional Solutions.