

# OvaBind® 80 | by IsoNova

The most powerful pet food binder available



Egg protein has been a binder of choice in cooking and baking for centuries. Modern pet food processing relies on binding more than ever. OvaBind® 80 by IsoNova is the patented egg-based binder of choice in wet foods made with turkey, fish, or other hard-to-bind meats. OvaBind® 80 also helps kibble quality and binding in ultra-high-meat inclusion extruded foods that contain in excess of 60% fresh meat. The binding functionality of OvaBind® 80 is second to none, and it combines its high functionality with first-class protein nutrition. High-protein, low-ash, incredibly functional – that is OvaBind® 80.

## Benefits:

- Best binding functionality available
  - Wet foods
  - High-meat dry foods
- Clean label
- Easy to formulate
- Raw gel strength exceeds egg whites

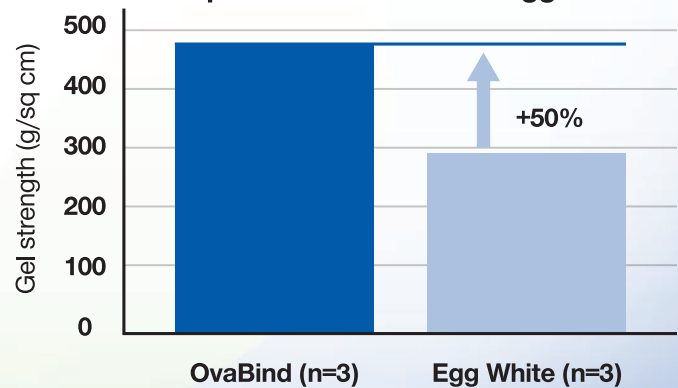
## Specification:

PROTEIN	FAT	MOISTURE	ASH
<b>81%</b> minimum	<b>0.1%</b> minimum	<b>8%</b> maximum	<b>6%</b> maximum

Performance will depend on ingredient matrix. Required use rates will vary depending on the formulation, process type, equipment used, and desired performance targets.



Average gel strength of OvaBind® 80 compared to commercial egg whites



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# Get even more functionality by combining OvaBind® 80 with OvaZyme® 46

OvaBind® 80 is the go-to egg-based binder in wet pet foods. It works with any type of protein, whether it's chicken, turkey, fish, or exotic.

With the IsoNova functional ingredient portfolio, you can optimize the functionality, appearance, and cost of your products. In some cases, you may be able to reduce cost by replacing OvaBind® 80 with Ova 70 without impacting functionality. In other instances, you may need to improve the visual appeal of your product by reducing fat capping (in chunk and gravy) or surface rendering (in loaf or pate style). OvaBind® 80 can be combined with OvaZyme® 46 to solve these challenges and provide a comprehensive and cost-effective solution.

Every formula is unique, but the table below provides an easy starting guide for testing IsoNova functional egg ingredients in wet foods.

Binding challenge:	Easy	Medium	Hard
Typical meat types	Chicken, Liver, Beef	Turkey, Lamb	Fish, Exotics
Initial recommendation	OvaBind® 80 or Ova 70	OvaBind® 80	OvaBind® 80
Starting use rate	3-6%	4-7%	5-8%
Blend with OvaZyme®?	Yes	Yes	Maybe
OvaZyme® (% of total egg)	~50% max	~40% max	~20% max

OvaBind® 80 can also be used as an excellent binder in grain-free/low-starch dry foods with high meat inclusion that are produced on a single-screw extruder. But did you know that OvaBind® 80 is only needed in extremely high meat inclusion product (>60% fresh meat rate)? If your product has 40-60% fresh meat added, Ova 70 might be a more cost-effective alternative. For foods with up to 40% fresh meat added, OvaZyme® 46 is an even more cost-effective option. Using blends of ingredients is also possible for even further optimization of a cost-effective solution to make high-quality high-meat kibble.

The table below provides an easy starting point guide for testing and is based on 5% egg inclusion in the formula.

↓ % meat rate	Recommended starting product for evaluation				
60+	OvaBind®	OvaBind®	OvaBind®	OvaBind®	OvaBind®
50-60	Ova 70	Ova 70	Ova 70	Ova 70	Ova 70
40-50	Ova 70	Ova 70	Ova 70	Ova 70	Ova 70
30-40	OvaZyme®	OvaZyme®	OvaZyme®	OvaZyme®	Ova 70
20-30	OvaZyme®	OvaZyme®	OvaZyme®	OvaZyme®	Ova 70
10-20	OvaZyme®	OvaZyme®	OvaZyme®	OvaZyme®	Ova 70
<b>Food protein guaranteed analysis % →</b>	24	28	32	36	40+