

	PRODUCT SPECIFICATION	Page 1 de 1
	ORGANIC Textured Soy Protein HP	Code: EP-028
		Version: 01/2015

1. Description

It is a product obtained from texturing process of soy protein.
Due to the nature of the process, the product retains all of the natural soy nutrients and it is free of waste solvents and other chemicals.

2. Nutritional Profile

- **Protein (Dry Basis, Nx6.25):** Min. 54%
- **Fat (Dry Basis):** Max. 9%
- **Crude Fiber:** Max. 3%
- **Total Carbohydrates:** Max. 24%
- **Moisture:** Max. 8%
- **Ureasic Activity:** Below 0.01 Uph

3. Microbiological Profile

- **PCA:** Max. 20000 UFC / g
- **Coliforms:** Absence / g
- **Salmonella:** Absence / 25 g
- **E. Coli:** Absence / g
- **Fungi and Yeast:** Max. 50 UFC / g

4. Physical Characteristics

- **Water Absorption (distilled water, 20°C):** 3:1
- **Appearance:** Flakes, slightly yellow, soft flavor
- **Particle size:** 1-5 mm

5. Shelf Life

At least 24 months under recommended storage conditions and closed packaging.

6. Storage conditions

Moisture below 60%, temperature around 25°C

7. Packaging

15 KG

Two layers of kraft paper with polyethylene inner bag.

Two layers of paper and polypropylene raffia with polyethylene inner bag

8. Applications

Meat Extender: hamburgers, meatballs, sausages, meat emulsions

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