



## ISOLATED SOY PROTEIN

## GEL TYPE



### Discription

It is a soy protein produced from the finest non-GMO raw material, it provides strong gel strength through water binding in a ratio of 1:4 and make granule in a ratio of 1:3. It can absorb 7 parts water can form paste. The product is also an emulsifying agent; it will give you a homogenous heat stable emulsion in a ratio of at least 1:5:5.

### Recommended Application:

It is designed for salami, doner/kebab, smoked sausage, frozen meat products, roasted sausage and vegetarian sausage due to high demand to water absorption and shock frozen undergoing.

### Chemicals

Items	Specification
Protein content (on dry basis)	90.0%min
Moisture	7.0%max
PH value in 10% aqueous solution	6.5~7.5
Fat	1.0%max
Ash	5.0%max

### Microbiology

Item	Specification
Total plate count	<20000cfu/g
Mould&Yeast	<100cfu/g
E.coli	<30MPN/g
Salmonella	Absent /25g

### Physical

Item	Specification
Color	Light cream
Flavor/Odor	Bland
Particle Size	95%min go through 100 mesh
Expressed density	380±20g/l

### Packing Details

20kg net weight per white paper bag.

### Storage Condition

The shelf life is 12 months. Keep the package tight and closed, stored at cool and dry place away from odor at temperature 5 ~ 25 centigrade degrees.

### Certificate

ISO9001-2000, Kosher, Halal, HACCP, NON GMO IP, FDA, BRC



## ISOLATED SOY PROTEIN

## EMULSION TYPE



### Discription

The product is soy protein isolate, it is a soluble, dispersible product developed for use in food systems where a highly functional protein is required. It has mid gel, high emulsion, improve the emulsification and dispersibility and viscoelasticity, suitable for the preparation of plant oil emulsions or meat emulsion adhesive products, such as halal emulsified intestine and barbecue.

### Recommended Application:

All hot dog, ham sausage and meat industry with mixed and chopping process.

### Chemicals

Items	Specification
Protein content (on dry basis)	90.0%min
Moisture	7.0%max
PH value in 10% aqueous solution	6.5~7.5
Fat	1.0%max
Ash	5.0%max

### Microbiology

Item	Specification
Total plate count	<20000cfu/g
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## ISOLATED SOY PROTEIN

## INJECTION TYPE



### Discription

The product is soy protein isolate, it is a highly soluble, dispersible product developed for use in food systems where a highly functional protein is required. It is the most concentrated form of all soybean products since it contains high percentage of protein. It improves protein content and texture of product. It posses a strong gelling ability.

### Recommended Application:

Bacon, colk pork sausage, dry sausage, injected red meat by big size needle as well as tumbling instead of injection.

### Chemicals

Items	Specification
Protein content (on dry basis)	90.0%min
Moisture	7.0%max
PH value in 10% aqueous solution	6.5~7.5
Fat	1.0%max
Ash	5.0%max

### Microbiology

Item	Specification
Total plate count	<20000cfu/g
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E.coli	<30MPN/g
Salmonella	Absent /25g

### Physical

Item	Specification
Color	Light cream
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## ISOLATED SOY PROTEIN

## DISPERSION TYPE



### Discription

The product is soy protein isolate, it is a soluble, dispersible food additive developed for use in food systems where a highly functional protein is required. It is the most concentrated form of all soybean products since it contains high percentage of protein. It improves protein content and textures of product. It is highly soluble and posses a strong dispersibility.

### Recommended Application:

All diary product, milk powder, supplements and solid drinks, snacks, meal replacement, breakfast cereals, energy and protein bars, weight loss ready-to-drink beverages, soups, sauces and prepared foods, baked foods, ice cream, yogurt and other dairy or dairy-free products.

### Chemicals

Items	Specification
Protein content (on dry basis)	90.0%min
Moisture	7.0%max
PH value in 10% aqueous solution	6.5~7.5
Fat	1.0%max
Ash	5.0%max

### Microbiology

Item	Specification
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