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关于天晶 About us

平顶山天晶植物蛋白有限责任公司成立于 1997 年，是中国最早集生产与科研为一体的大豆蛋白生产企业之一。

目前，平顶山天晶植物蛋白有限责任公司年产分离大豆蛋白 10,000 吨，预计在 2020 年初达到 25,000 吨，产品远销十几个国家和地区。天晶采用国产非转基因大豆为原料，在生产中严格遵守质量管理体系流程，量化控制生产流程的每一道工序，确保食品的安全生产。天晶在工厂内部三级质量控制体系基础上，引入第三方权威机构进行检验，以确保产品质量的稳定性和可靠性。

天晶经过二十年的技术积累，通过对工艺细节的量化控制，对产品配方以及制作工艺能够进行灵活调整，从而能够尽最大可能的满足客户对定制化产品的需求。天晶长期与江南大学和河南城建学院的食物专业开展合作项目，并聘请海外的高级食品科学家做产品咨询和指导，进而使产品在保证优质的同时不断创新，满足多样化的市场需求。

SOYGLOW was established in 1997. It is one of the earliest soy protein production companies in China integrating production and scientific research.

SOYGLOW produces 10,000 tons of isolated soybean protein annually, and the annual output is expected to reach 25,000 tons by early 2020. SOYGLOW's products have been exported to many countries all over the world. SOYGLOW utilizes non-GMO soybean as raw material, and strictly follows the processes required by food safety standards. To ensure food safety, SOYGLOW quantitatively controls every single production process. SOYGLOW has a three-level quality control system to ensure consistency and reliability, along with a third-party testing lab as double assurance.

After 20 years of production practice, SOYGLOW could flexibly adjust product formula and manufacturing process through quality control, to meet customers' needs for customized products. SOYGLOW cooperates with scholars and researchers from School of Food Science in Jiangnan University and Henan City



Construction College, hires senior food scientists as consultants, and has been making every effort to ensure the quality of the products while constantly innovating to meet the diversified market demands.



Partnership with Professional Soybean Farmer



A full range of customer service – from product quality to nutrition science

公司资质

Certificates

天晶重视产品的开发与创新，集团所属科学生产研究院正在创建中，不久的将来，会有越来越多的定制化产品满足市场多样化和潮流趋势的要求。天晶已经通过 BRC、HACCP、ISO22000: 2005、ISO9001: 2015 四项质量管理体系认证，NON GMO IP、HALAL 和 Kosher 三项产品认证以及 FDA 出口美国许可证，天晶致力为客户提供安全的高品质食品原料。

SOYGLOW is serious about product development and innovation. The Scientific Production Research Institute affiliated to Corporate Group is being established. In the near future, we can expect more and more customized products that meet the requirements of market diversification and trend. SOYGLOW has obtained certifications from BRC, HACCP, ISO22000:2005, ISO 9001:2015, NON GMO IP, HALAL and Kosher. SOYGLOW is also registered with FDA and could export to the United States. SOYGLOW has been and will be committed to providing customers with safe and high-quality food ingredients.



产品介绍

Products

天晶的分离大豆蛋白以低温脱溶大豆粕为原料，蛋白质含量达 90% 以上，可消化率最高可达 97%，PDCAAS（消化校正氨基酸计分）跟鸡蛋蛋白、牛奶蛋白一样达到 1，是高效满足人体氨基酸需求的优质蛋白。

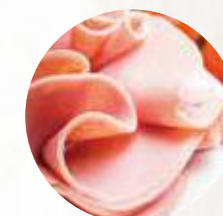
天晶现主要提供 3 个品类的大豆分离蛋白产品，分别是冲调型、凝胶型、注射型。

SOYGLOW's isolated soy protein is made of low temperature de-solubilization of soybean meal. The protein content is over 90% and the digestibility is up to 97%. PDCAAS is as high as egg protein and milk protein which reaches 1. The isolated soy protein is a kind of high quality protein that can effectively meet human amino acid needs.

SOYGLOW provides 3 categories of isolated soy protein products, which are Instant type, Gelatin type, and Injection type.



菽瑞





EXCELLENT CHOICE



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大豆分离蛋白 – 固体冲调型

Isolated Soy Protein–Instant Type

固体冲调型 Instant

| 型号 Model | 产品描述 Description | 产品应用 Applications |
|----------|---|--|
| ISP-610 | 冷水分散性好，豆腥味弱，色浅 Good dispersibility in cold water, mild beany flavor, light color | 烘焙食品，固体饮料，调味品，成人配方奶粉，保健品 Bakery products, solid drinks, adult formula, health supplements |
| ISP-666 | 冷热水分散性好，迅速溶解，口感顺滑，无豆腥味，色浅 Good dispersibility, soft and smooth texture, instant solubility, no beany flavor, light color | 固体饮料，保健品，临床病人用蛋白 Adult formula, health supplements, protein for clinical patients |

范例产品参数 Sample product specification

| 项目 Item | 检测参数 Value |
|----------------------------|--|
| 水分 Moisture | ≤7.0% |
| 蛋白质（干基） Protein (dry base) | ≥90.0% |
| PH | ≤7.0 |
| 风味 / 颜色 Flavor/Color | 颜色白，口感顺滑、无豆腥味、无其他异味 Light color, soft and smooth texture, no beany flavor, no off odors |
| 粒度 Granularity | 98%过 100 目筛子 98% pass through 100 mesh sieve |
| 菌落总数 Standard plate count | n= 5 c=2 m=3 × 10 ⁴ M=10 ⁵ |
| 沙门氏菌 Salmonella | n= 5 c=0 m=0 |
| 大肠菌群 Coliforms | n= 5 c=1 m=10 M=10 ² |



EXCELLENT CHOICE

大豆分离蛋白 - 凝胶型

Isolated Soy Protein-Gelatin Type

凝胶型 Gelatin

| 型号 Model | 产品描述 Description | 产品应用 Applications |
|----------|---|--|
| ISP-920 | 吸水性好，保水性强，凝胶弹性好，乳化性能好，粘度高 Good water absorbency and retention, good gel elasticity and emulsifying property, high viscosity | 大众高温肠，低温肠，烤肠等肉制品 sausage and other meat products |
| ISP-947 | 水和速度快，乳化性能好，保水性强，胶性稍弱易于膨化 Fast water absorbency and good retention, good emulsifying property, low gelation and easy to puff | 拉丝蛋白，组织蛋白，鸡肉肠，素肉肠，汉堡等 Textured Protein, Chicken Sausage, Vegetable Sausage, Hamburger |
| ISP-900 | 凝胶性强，乳化性能好，保水性强 Strong gelation, good emulsifying property and water retention | 干叶豆腐，肉丸，素肉丸，高端肠类等 Chiba tofu, meatballs, vegetarian meatballs, high-end sausages |
| ISP-930 | 凝胶性强，分散快，植物油乳化速度快 Strong gelation, fast dispersibility and emulsifying capability | 培根，腊肠，干香肠，馅饼，包子饺子馅料 Bacon, sausage, dumpling stuffing |

范例产品参数 Sample product specification

| 项目 Item | 检测参数 Value |
|----------------------------|---|
| 水分 Moisture | ≤7.0% |
| 蛋白质（干基） Protein (dry base) | ≥90.0% |
| PH | ≤7.7 |
| 风味 / 颜色 Flavor/Color | 颜色浅，无豆腥味、无异味 Light color, soft and smooth texture, no beany flavor, no off odors |
| 粒度 Granularity | 98%过 100 目筛子 98% pass through 100 mesh sieve |
| 菌落总数 Standard plate count | n= 5 c=2 m=3 × 10 ⁴ M=10 ⁵ |
| 沙门氏菌 Salmonella | n= 5 c=0 m=0 |
| 大肠菌群 Coliforms | n= 5 c=1 m=10 M=10 ² |



EXCELLENT CHOICE

大豆分离蛋白 – 注射型

Isolated Soy Protein–Injection Type

注射型 Injection

| 型号 Model | 产品描述 Description | 产品应用 Applications |
|----------|--|--|
| ISP-510 | 溶解性好，水溶液粘度高 Good solubility, high viscosity | 西式火腿，咸牛肉 Ham, salted beef |
| ISP-510L | 极易分散，粘度低 Easy dispersion, low viscosity | 浅色肉块，细针头注射用 For injection into white meat with fine needles |

范例产品参数 Sample product specification

| 项目 Item | 检测参数 Value |
|---------------------------|---|
| 水分 Moisture | ≤7.0% |
| 蛋白质（干基）Protein (dry base) | ≥90.0% |
| PH | ≤7.2 |
| 风味 / 颜色 Flavor/Color | 颜色白、无豆腥味、无其他异味 Light color, no beany flavor, no off odors |
| 粒度 Granularity | 98%过 100 目筛子 98% pass through 100 mesh sieve |
| 菌落总数 Standard plate count | n= 5 c=2 m=3 × 10 ⁴ M=10 ⁵ |
| 沙门氏菌 Salmonella | n= 5 c=0 m=0 |
| 大肠菌群 Coliforms | n= 5 c=1 m=10 M=10 ² |