

## Description

Our product is soy protein isolate with higher viscosity and gel strength, it can help meat processors to achieve good and stable emulsion and water binding to reduce the cooking loss and prevent fat loss and improve the structure of final products in a cost effective way.

PHYSICAL CHARACTERISTICS	
Protein (DRY BASE)	90% min
Moisture	7% max
Ash	6% max
Fat (Extract)	0.5% max
PH	7.3±0.5
Flavor	neutral

TYPICAL BACTERIOLOGICAL ANALYSIS	
Standard plate count	20,000/g max
Coliforms	30/100g max
E coli (in 0.1g)	negative
Salmonella (in 25g)	negative
Yeast and mould	100/g max

## Particla distribution (Typical analysis)

98% through 100# U.S. standard screen

ESSENTIAL AMINO ACID (G/100G) *					
Arginine	6.62	Glutamic acid	16.52	Phenylalanine	3.87
Cystine	2.64	Glycine	3.39	Threonine	2.88
Tryptophan	1.50	Proline	4.44	Valine	4.06
Histidine	2.69	Methionine	1.26	Aspartic acid	10.31
Tyrosine	3.15	Serine	4.55	Alanine	3.52
Leucine	7.52	Lysine	5.43	Isoleucine	3.46

\* average value

Packing: 20kg net weight, paper/plastic bag poly-lined.

Storage: below 75°F and 60% relative humidity promotes longer shelf life.

Shelf life: 18 Months