

Textured Soy Protein

Fat content less than < 2%



Textured protein obtained from defatted soybean meal by humid extrusion process that modifies molecular structure giving a fibrous one similar of meat.

Its excellent properties make it ideal to be added to beef, pork or poultry in hamburgers, meat balls, sausages, ready soups and fresh fillings in general.

Textured soy protein has less than 2% of fat and more than 50% of protein offering excellent nutritional value to your products.

Instructions for use:

Hydrate the TEXTURED SOY PROTEIN with cold water, preferably below 10°C (50°F), because the properties are better at low temperature. The ratio of water used will vary according to the design of the product, normally 3 liters of water per kg of textured.

Wait until complete absorption of the liquid and add to the dough.

General characteristics

Aspect	Granule
Color	Natural*
Foreign material	Absent

Ingredients

Natural Color: Defatted soy flour. Water
 Caramel Color: Defatted soy flour. Water. INS 150.
 *INS150 colorant for caramel coloration.
 Could contain genetically modified organisms (GMO) – See annex 1.

Shelf Life: 2 years from date of manufacture if stored below 25°C (75°C) and 60% relative humidity.

Storage and transport conditions: Store in original packaging on pallets, protected from light, in a dry, ventilated and covered place.

Packaging: food-grade packaging, protects the product from external agents of alteration and / or contamination.

Bags of 15 kg, 20 kg and at the request of the client.

Chemical Data

Moisture	Max. 9%
Protein	Min. 50%
Fat	Max. 2%
Ashes	Max. 6,5%
Fiber	3 a 4 %
Carbohydrates	32%
Calories (per 100gr)	330
Water absorption ratio	3:1

Microbiological Data

Salmonella	Negative
Staphylococcus	Negative
Coliforms	Negative
E. coli	Negative
Clostridium perfringens	Max. 100 UFC/g
Yeasts and Molds	Max. 50 UFC/g
Bacillus cereus	Max. 100 UFC/g
Aerobic mesophilic	Max. 10.000 UFC/g
Total bacterial count	Max. 20.000 UFC/g

Food Safety

Cadmium	< 0,2mg/kg
Mercury	< 0,15mg/kg
Copper	< 0,30 mg/kg
Zinc	< 0,50 mg/kg
Chrome	< 0,10 mg/kg
Arsenic	< 0,1 mg/kg
Lead	< 0,2 mg/kg
Peroxide	< 10 mg/kg
Sulphite	< 10 mg/kg

Allergens

Soybeans

Regulatory information

RNPA: 02-719380

Particle Size

A1011	1 mm – 8 mm
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