

SoyPura[®] 203

Product code
0199-004-103



All the raw materials and additives used in the product do not contain any Genetically Modified Organisms.

Product Description

SoyPura[®] 203 is an Isolated Soy Protein designed to be emulsified meat products where a high gel strength, excellent emulsification and emulsion stability protein is required.

Method of Application

· Dry addition · Pre-hydrate · Pre-emulsion

Technical Data	
Color	Milk white
Flavor	Bland

Physical Properties	
Protein, dry basis	90% Min
Moisture	7.0% Max
Fat	1.0% Max
Ash	5.5% Max
pH(5% slurry)	7.0 - 8.0

Typical Minerals (mg/100g product)	
Calcium	40-150
Iron	8-15
Sodium	1200-1500
Potassium	150-300
Phosphorus	650-900
Magnesium	60-100

Typical Amino Acid (g/100g Product)	
Aspartic Acid	10.33
*Threonine	2.87
Serine	4.56
Glutamic Acid	16.52
Glycine	3.38
Alanine	3.52
*Valine	4.07
*Methionine	1.28
*Isoleucine	3.42
*Leucine	7.51
Tyrosine	3.15
*Phenylalanine	3.86
*Lysine	5.39
*Histidine	2.68
Arginine	6.64
Proline	4.47
*Tryptophan	1.51
Cystine	2.63

*Essential Amino Acids

Typical Nutritional Profile

Protein	90% Min
Crude fiber	4% Max
Fat	1.0% Max

Microbiological Data

Standard Plate Count	20,000CFU/g Max
E. coli	Negative
Yeast and Mold	100CFU/g Max
Salmonella	Negative

Allergen	Present	Absent
Milk and derivatives (including lactose)		X
Eggs and derivatives		X
Soy and derivatives	X	
Cereals containing gluten and derivatives*		X
Fish and derivatives		X
Crustaceans and derivatives		X
Nuts and derivatives**		X
Peanuts and derivatives		X
Sesame and derivatives		X
Sulfur Dioxide and sulphites(>10mg/kg)		X
Mustard and derivatives		X
Celery and derivatives		X
Latex and derivatives		X

* Cereals containing gluten(Wheat, rye, barley, oat, "Spelt" and "Kamut" cereals) and derivatives.

**Dried fruits with peel as almond, hazelnut, cashew nut, pecan nut, Brazil nut, pistachio nut, Macadamia nut, Queensland nut, and derivatives.

INGREDIENTS

Isolated Soy Protein with less than 1.0% Lecithin.



Packaging

20kg net in paper bag with inner PE bag.

Shelf life & Storage



Storage below 75°F and 60% relative humidity promotes longer shelf life. Recommended shelf life is 12 months in original package.

Certifications

- BRC
- Kosher
- Halal
- ISO22000



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