

# DATA SPECIFICATIONS

isolates

## EF - ISP 620

### Soy Protein Isolate



#### Product description

Soy protein isolate type ISP 620 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 as it contains a high percentage of protein. It improves protein content and texture of products. It has a strong dispersion, bland taste, a low viscosity and can be easily soluble in water.

#### Application

Developed for extrusion into nuggets or crisps, nutrition bar, protein powder, yogurt and dairy replacer, beverage.

#### Packing Details, Shelf-life and storage

20kg net weight in white paper bag; on pallets; 12 months from date of manufacture; keep the package tight and closed, stored in a cool and dry place, away from odor between 5 and 25 centigrade degrees.

#### Sensoric

Light yellow powder; Slightly creamly; bland; expressed Density 380 +/- 20g/l; particle size 95%pass through 100 Mesh.

#### Country of Origin

China



**pure soy**  
GMO-free

GMO-free soy ingredients  
for all of your products

## CHEMICAL STANDARDS

|                              |            |
|------------------------------|------------|
| Moisture                     | < 7%       |
| Protein, dry basis, N x 6.25 | > 90%      |
| NSI (Nitrogen soluble index) | > 85       |
| PH (1:10 dispersed in water) | 6.5 to 7.5 |
| Fat                          | < 1%       |
| Ash                          | < 5%       |

## MICROBIOLOGICAL STANDARDS

|                   |               |
|-------------------|---------------|
| Total Plate count | < 10000 cfu/g |
| Moulds and Yeasts | < 100 cfu/g   |
| E-Coli            | < 30 MPN/g    |
| Salmonella        | neg. in 25g   |

## Allergen Information

EU Allergen labelling according to Directive 2000/13 in its recent version.

## ESSENTIAL AMINO ACID COMPOSITION (100 G PRODUCT)

|               |      |
|---------------|------|
| Analine       | 3,6  |
| Arginine      | 7,0  |
| Aspartic acid | 10,5 |
| Glutamic acid | 18,0 |
| Cystine       | 1,1  |
| Clycine       | 3,6  |
| Histidine     | 2,3  |
| Isoleucine    | 3,7  |
| Tyrosine      | 3,6  |
| Leucine       | 6,8  |
| Lysine        | 5,6  |
| Methionine    | 1,2  |
| Phenylalanine | 4,8  |
| Roline        | 4,6  |
| Serine        | 5,0  |
| Threonine     | 3,2  |
| Tryptophan    | 0,8  |
| Valine        | 4,0  |

## LIST OF ALLERGEN

| Allergen  | with recipe | without recipe |
|---|-------------|----------------|
| Egg   |             | x              |
| Milk (inc. Lactose)   |             | x              |
| Wheate  |             | x              |
| Gluten (inc. Wheatmrye, baeley, oats, triticale, spelt, or kamut)   |             | x              |
| Fish  |             | x              |
| Crustacean Shellfish (inc. Molluscs)  |             | x              |
| Tree Nuts (inc. Almond, Hazelnut, Walnut, Cashew; Pecan, Brasilnut, Pistachio, Macadamia, Queensland, etc.) |             | x              |
| Peanuts (inc. Peanut oil)   |             | x              |
| Buckwheat   |             | x              |
| Celery or Celeriac  |             | x              |
| Colors (inc. Erythr FD&C Red 3), Tartrazine (FD&C Yellow 5), Caramel , Sudan Red, etc.)                     |             | x              |
| Soybeans  | x           |                |
| Lupin   |             | x              |
| Mustard   |             | x              |
| Rice  |             | x              |
| Seeds and their oils (inc. Sesame, poppy, sunflower, cotton seeds, etc.)                                    |             | x              |
| Suifur  |             | x              |

## Suitable for

Coeliac  
Vegetarian  
Vegan

## Traceability

The traceability of the product is guaranteed through the batch number of each sales contract.

## Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

ISO 9001:2000; ISO 9001:2008; ISO 22000:2005; Halal; Koscher; NON GMO von SGS; IP Zertifikat; HACCP, BRC

**The specification is valid until revoked and replaced all previous issues.**