DATA SPECIFICATIONS

isolates

EF-ISP 920 H





Soy Protein Isolate - Emulsion Type

Product description

ISP920H is a soy protein produced from the finest none-GMO raw material. It provides strong gel strength through water binding in a ratio of 1:4.

Application

The product can be used as emulsifying agent or as addition of protein in the food industry, such as salami; Döner/Kebab, frozen meat products

Declaration according to Packaging and Labeling of food

Soy Protein

Packing Details, Sehelf-life and storage

20kg net weight per white paper bag with PE inner sack on palett;.18 months from date of manufacture; Keep the package tight and closed, stored at cool and dry place away from odor at temperature $5 \sim 25$ centigrade degrees.Declaration of conformity of the material of packaging is available according to EC 1935/2004.

Sensoric

Cream; tasteless and generic

Country of Origin

China





GMO-free soy ingredients for all of your products

isolates

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PHYSICAL AND CHEMICAL STANDARDS

Moisture	max. 7%
pH	6,5 - 7,5
Fat	max. 1%
Protein (dry basis, Nx6.25)	min. 90%
Ash	max. 5%
Particle size through 100 Mesh	95%

MICROBIOLOGICAL STANDARDS

Salmonella	negative
Total plate count	max. 20.000 cfu/g
E.Coli	negative
Yeasts and Moulds	max. 100 cfu/g

GVO

It doesn't exist any requirement of the labeling, permission and identification and traceability of the according to EG Regulation genetically modified food (VO(EG) Nr. 1829/2003 and 1830/2003).

ESSENTIAL AMINO ACID COMPOSITION 100G

Analine	4,1
Arginine	8
Aspartic acid	12
Glutamic acid	20,4
Cystine	1,3
Glycine	4,1
Histidine	2,6
Isoleucine	4,2
Tyrosine	4,1
Leucine	7,7
Lysine	6,4
Methionine	1,3
Phenylalanine	5,4
Proline	5,3
Serine	5,6
Threonine	3,6
Tryptophan	1
Valine	4,5

NUTRITIONAL FACTS G/100G

Energy value	1.414,192 kJ/ 338 kcal
Carbohydrates	7,36 g
Fat	3,4 g
Protein	81 g
Fibre	5,6 g

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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. Seasame, 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.



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