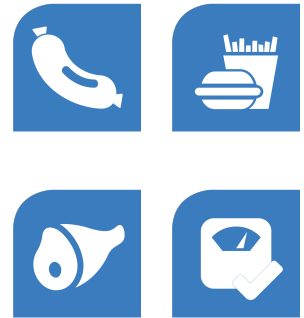


DATA SPECIFICATIONS

EF-TC 126

Textured Soy Protein



Product description

Textured Soya Protein is a soya protein produced from the NON-GMO raw material as ideal food ingredient of high protein. It has excellent characteristic of fiber texture and high ability to bind juiciness, such as water and vegetable oil.

Application

Textured soy protein is used mainly in kinds of meat products, such as dumpling, bun, ball, and ham.

Declaration according to Packaging and Labeling of food

Soy Protein

Packing Details, Shelf-life and storage

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

Sensory

Typical, light to slightly yellowish

Country of Origin

China



pure soy
GMO-free

GMO-free soy ingredients
for all of your products

PHYSICAL AND CHEMICAL STANDARDS

Protein (dry basis, Nx6.25)	min. 60%
Moisture	max. 10%
pH	6,5 - 7,5
Fat	max. 1%
Ash	max. 7%

MICROBIOLOGICAL STANDARDS

Salmonella	negative
E.Coli	negative
Total plate count	max. 30.000 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) No. 1829/2003 and 1830/2003).

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.