

DATA SPECIFICATIONS

Soluble Soy

Polysaccharides SSPS

Ingredient



Product description

Water-soluble Soybean Polysaccharide contains galactose, arabinose, galacturonic acid rhamnase, xylose, fucose and glucose. This product is soluble in water. SSPS has stronger stability in dairy beverage with comparison to pectin.

Application

Bakery; dairy food products and dairy beverage; rice and noodle

Declaration according to Packaging and Labeling of food

Soy polyose (E426)

Packing Details, Shelf-life and storage

20kg net weight per white paper bag with PE inner sack on pallet;.24 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.

Sensoric

White or slightly yellow powder; tasteless and generic

Country of Origin

China

PHYSICAL AND CHEMICAL STANDARDS

Moisture	max. 7%
Protein (dry basis, Nx6.25)	max. 8%
Ash	max. 10%
Fat	max. 0,5%
SSPS Content	min. 60%
Viscosity (10% sol, 20°C)	< 30 mPa.s
pH	4,5 - 6,5%
Clarity	>40%

MICROBIOLOGICAL STANDARDS

Total plate count	max. 500 cfu/g
E.Coli	max. 30 mpn/100g
Pathogenic Bacteria	negative
Yeasts and Moulds	max. 50 cfu/g

HEAVY METALS

Arsenic	< 0,5mg/kg
Lead	< 1 mg/kg

LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya		x	x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

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

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

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