



Isolated Soy Protein 900

Soypro 900 is a soy protein produced from the finest non-GMO raw materials, it has been produced and designed for use within meat, poultry and fish processing industry.

Soypro900 provides strong gel strength though water binding in ratio of 1:5!

The product is also an excellent emulsifying agent, it will give you a homogenous heat stable emulsion in a ratio of at least 1:6:6.

(The producer guarantees the functionality)

Chemical Analysis		
Protein (N*6.25)	90.5%	min 90
NSI	90.0%	min 88
Moisture	5.5%	max 8
Crude Fibre	0.5%	max 1
Fat	0.5%	max 0.7
Ash	4.0%	max 6
Calcium	0.02%	
Sodium	1.2%	
phosphorus	0.7%	
Potassium	0.1%	

Microbiology	
Standard plate count	max. 20.000/g
Yeast & Moulds	max. 100/g
E.Coli	Negative/ 1g
Salmonella	Negative/ 25g

Amino Acid Composition		
	g AA/ 100g product	g AA/ 100 g protein
Analine	3.7	4.2
Arginine	7.1	8.0
Aspartic acid	10.7	12.1
Glutamic acid	18.0	20.4
Cystine	1.2	1.4
Glycine	3.7	4.2
Histidine	2.4	2.7
Isoleucine	3.8	4.3
Leucine	6.9	7.8
Lysine	5.7	6.5
Methionine	1.2	1.4
Phenylalanine	4.8	5.4
Roline	4.7	5.3
Serine	5.0	5.7
Threonine	3.2	3.6
Tryptophan	0.9	1.0
Tyrosine	3.6	4.1
Valine	4.0	4.5

Physical Properties		Heavy Metals	
pH	7.0 ± 0.5	Pb max	0.05 mg/kg
Color	Cream	Cd max	0.10 mg/kg
Flavor	Bland	Hg max	0.02 mg/kg
Particle size (100 mesh)	min 90%	As max	0.30 mg/kg
Bulk density	400 ± 50 g/l	Zn max	50 mg/kg