

ISOLATED SOY PROTEIN 90%

GENERAL DESCRIPTION

Isolated soy protein is the finest among soy protein derivatives, with over 90% protein. It is a source of highly digestible protein and food are excellent leg.

Chemical Analysis

Protein : 89.5 % Min.
 moisture : 7.00 % Max
 Minerals : 6.00 % Max
 Fats : 1.0 % Min.

Microbiological Analysis

Aerobic mesophilic viable : < 10000 ufc/g
 Salmonella : absence /25g
 Yeasts and molds : < 10 / g

Sensory Analysis

Appearance: Homogeneous powder, free from lumps
 Color: Characteristic
 Odour: characteristic, pleasant
 Taste: Soft

Applications

Isolated Soy Protein is characterized by functional properties of solubility, gelation, emulsification, dispersibility, viscosity and stability enhancement. It is used in soy beverages, food supplements, soups, baby food, fortifying products, meat products, food mixes and bakery products.

Packing

Laminated polyethylene inner bag of 100 microns completely sealed and multilayered kraft paper bag with moisture barrier. Net weight of 20 kg of product.

Storage and Handling

Store in a cool dry place at temperatures below 25 ° C and a relative humidity less than 65%. Opening the bag to be taken care to seal the polyethylene packaging to prevent moisture pickup. The shelf life is at least 12 months.



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