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# GPI Prosoy 90

## DESCRIPTION

*GPI Prosoy 90 is a highly functional isolated soy protein developed to improve texture, enhance flavor and increasing protein content of processed meat.*

## FUNCTIONAL PROPERTIES

- ◆ Used as a texturizer, emulsifier and binder in extended meat products.

## RECOMMENDED DOSAGE LEVEL

**3.0% to 5.0%** by total weight of the finished product during processing and before cooking.

## INGREDIENT COMPOSITION

Soy Protein Isolate

## PHYSICAL- CHEMICAL PROPERTIES

Crude Protein (Nx6.26)	: min. 90.0%
Ash. max	: 5.0%
Fat, max	: 1.0%
Moisture Content	: < 9.0%
pH (1:8 ISP/Water)	: 6.5 to 8.5
Particle Size (thru 100M)	: min. 95%

## HEAVY METALS\*

Arsenic	: < 0.50 ppm
Lead	: < 1 ppm
Mercury	: < 0.03 ppm
Heavy Metals	: < 10 ppm

## BACTERIOLOGICAL SPECIFICATIONS

Total Plate Count	< 20,000/g
Yeast and Molds	< 300/g
Salmonella	negative in 25g
<i>Escherichia coli</i>	negative in 25g
<i>Staphylococcus aureus</i>	negative in 25g

Material Safety Data Sheet (MSDS) and Allergen Information are available on request.

## REGULATORY INFORMATION

Conforms to the FAO/WHO, the Code of Federal Regulations (U.S. FDA), and the Food Chemicals Codex Standards.

## SHELF LIFE

12 months in its original packaging, in a dry and cool room, away from floor and walls.

## PACKAGING

Three-ply white kraft paper bags with PE lining and heat-sealed. Each bag contains a net weight of 25 kg and is palletized in 1,000 kgs to 3,000 kgs lots and shrink-wrapped. All materials used are USDA-approved food grade materials only.

## NUTRITIONAL PROFILE\*

(Approximate values for nutrition labeling)

		UNITS
Total Carbohydrates	2	g/100g
Dietary Fiber (Soluble)	2	g/100g
Dietary Fiber (Insoluble)		g/100g
Sugars		g/100g
Moisture	7	g/100g
Protein	90.0	g/100g
Total Fat	0.5	g/100g
Saturated Fat	<0.1	g/100g
Calories	374	cal/100g
Calories from fat	<9.0	cal/100g
Cholesterol	-	mg/100g

\*Internal or external laboratories perform these analyses occasionally as a service for our customers according to their requirements.

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GPI reserves the right to change specifications at any time.

Henry Liu-Technical Director

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