



### Specification of Isolated Soy Protein SSPI-90G

<b>Description :</b> it is produced from the finest Non-GMO soybean, it is produced and designed for application in western-style sausage, meat sausage, fish food, quick-frozen food.	
<b>Characteristic:</b> strong gelification, good emulsification ability, superior water retention	
<b>Organoleptic Index</b>	Light yellow or Milky white, No peculiar smell, No impurities visible to the naked eyes
<b>Physical and chemical index</b>	<b>Limit</b>
Protein (dry basis, N×6.25, %)	≥90
NSI %	≥88
Urease activity	Negative
Moisture (%)	≤7.0
Fat(%)	≤1.0
Ash (dry basis, %)	≤6.0
PH	7.5±0.5
Crude fiber (dry basis, %)	≤0.5
Particle Size(100mesh,%)	≥95
Cadmium(ppm)	≤0.1
Arsenic(ppm)	≤0.5
Lead(ppm)	≤0.5
<b>Microbiological index</b>	<b>Limit</b>
EB	≤10000cfu/g
Total plate count	≤10000cfu/g
Listeria bacteria	Negative
Staphylococcus aureus	Negative
Coliform	≤30MPN/100g
Yeast & Moulds	≤100/g
E.coli	Negative
Salmonella	Negative/375g
<b>Packaging:</b> in CIQ-inspected Kraft bags lined with polyethylene bags, packed in closed bacteria-free workshop which was built according to GMP standard., so that the product quality is guaranteed. Specification: 20 kg/bag, 25 kg/bag, or up to the buyer's request.	
<b>Transportation and Storage:</b> Kept from rain or damp during transportation and storage, and not loaded or stored together with other smelly products, To be stored in a dry & cool place away from sunlight, best storage temperature: Store at < 70 F and <50% RH.	
<b>Shelf life:</b> 12 Months under appropriate storage condition from the producing date	

