

SOJA MIX

data sheet



PRODUCT: TEXTURED SOY PROTEIN.

EXPIRATION DATE: One year from preparation date.

DESCRIPTION: Hi-pro soybean meal is obtained from the grinding of clean, dry and impurity-free seeds of Glycine Max (L) Merril.

ORGANOLEPTIC CHARACT

Appearance	Crunchy pieces, slightly fluffy, free of foreign bodies. The product presents a meat-like bite once hydrated.
Color	Light beige
Odor and flavor	Characteristic, free of strange flavors and odors
Grain size	Extrafine: < 1,5 mm Fine: 1,5 / 4,5 mm Thick: 4,5 / 8 mm Extrathick: > 9 mm

ORGANOLEPTIC CHARACT

Humidity	<9.0%
Protein	50.0%
Fat	1.3%
Crude fiber	3.4%
Ashes	6.5%
Uretic activity	pH 0.30
Hydratation	3:1 minimum

MICROBIOLOGICAL CHARACTERISTICS

Salmonella spp	Absence in 50 g
Mushrooms and yeasts	9.1×10^1 cfu / g

PRESENTATION: Two layer paper kraft bags with polyethylene inner liner.

CONTENT: 15 kg. and 20 kg

STORAGE AND CONSERVATION: Keep at room temperature in a cool and dry place.

USEFUL LIFE: It retains its properties for 12 months from production date.

PALLETIZED: 1200 x 1000 mm reinforced palette, with sanitary certification for export.

It has a moisture separator and stretch film wrap.

CONTAINER: 40 FT 21 pallet x 825 kg. = 17.325 kg.
40 FT Non palletized 20.000 kg.

LABELING: The labels, in addition to preparation date and batch, will contain the data requested by the customer.

QUALITY REQUIREMENTS:

GMP (Good Manufacturing Practices)

SSOP (Standardized Sanitation Operating Procedures)

MIP (Integrated Pest Management)

HACCP (Hazard Analysis and Critical Control Points) in the process of certification.