

## Isolated Soy Protein (High Gel Emulsion Grade)

### Wilpro G300

#### Product Description

Soybean gel protein isolate G300 is a Non-GMO soybean protein product with high gel elasticity, emulsification and water retention. It is widely used in meat products, fillings, quick-frozen dumplings, meatballs, sausages, ham and other quick-frozen products, leisure products and vegetarian food.

Analysis	Control Standards	Test Method
Moisture, %	≤7.0	GB 5009.3
Protein (Dry Basis, N*6.25), %	≥90.0	GB 5009.5
Fat, %	≤1.0	GB 5009.6
Dry Basis Ash, %	≤6.0	GB 5009.4
Fiber, %	≤0.5	GB/T 5009.10

#### Physicochemical Index

Analysis	Control Standards	Test Method
Moisture, %	≤7.0	GB 5009.3
Protein (Dry Basis, N*6.25), %	≥90.0	GB 5009.5
Fat, %	≤1.0	GB 5009.6
Dry Basis Ash, %	≤6.0	GB 5009.4
Fiber, %	≤0.5	GB/T 5009.10

#### Microbiological Index

Analysis	Control Standards	Test Method
Standard Plate Count, CFU/g	≤10000	GB 4789.2
Coliform, CFU/g	≤10	GB 4789.3
E. coli	Negative	AOAC 991.14
Salmonella, /25g	Negative	GB 4789.4

#### Shelf life And Storage

Under the specified storage and transportation conditions, the shelf life is 18 months, and the product should be stored at temperatures below 28°C and humidity below 65%.

Functionality: excellent water/oil holding capacity - good emulsion ability - high viscosity, strong gel forming ability

#### Package

20kg paper bags

#### Ingredients

Isolated Soy Protein, Lecithin

GF-WI-QA&QC-SPI-01.02

NO. ISP G300 2020-02-28

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