

Isolated Soy Protein - Wilpro G100

Description:

Wilpro G100 is one kind of NON-GMO Isolated Soybean Proteins, having a high level of gel elasticity, emulsification and water retention, together with ideal color tone and flavor, special suitable for sausage and meat products.

Application:

Widely used as a binding agent for sausages, hams, burgers, meatballs, chicken nuggets, dumplings, prepared foods made with fish, and various deep fried foods.

Technical Data:

| Proximate Data | |
|---------------------------|---------|
| %Moisture | ≤6.5 |
| % Protein (N*6.25,mfb) | ≥90 |
| % Fat | ≤1.0 |
| % Ash | ≤6.0 |
| PH (1:10, disp. in water) | 6.5-7.5 |

Microbiology Data:

| | |
|----------------|----------|
| Total bacteria | ≤10000 |
| Yeast and Mold | ≤100 |
| Salmonella | Negative |
| Coliforms | Negative |
| B. Cereus | Negative |

Functionality:

- Excellent water/oil holding capacity
- Good emulsion ability
- High viscosity, strong gel forming ability

Granulation:

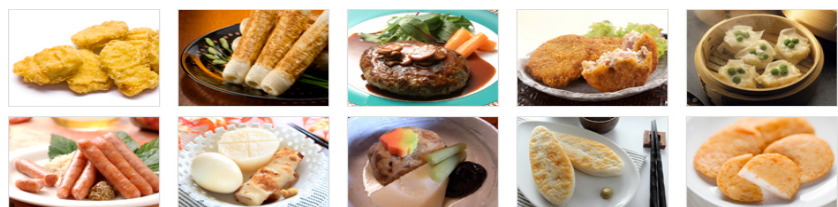
90% through #100 U.S. standard Screen

Package:

20kg net weight triple-layer poly-lined paper bag.

Storage:

The shelf life is 18 months under 25°C in dry and cool place. Keep away from strong odor or volatile materials and moisture.



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