



DSPCT - IP

Description: A textured soybean protein concentrate that provides fat and moisture retention. Its bland flavour profile allows for direct handling. Easy to hydrate and handle as ground meat.

HS-code: 21061000

Ingredients: 100% soy.

Suggested ingredient labeling: soy protein concentrate. No additional GMO labeling is needed.

Allergen information: contains soy.

Usage: Ideal for meat-like applications where fat and moisture retention is required. Due to its flaky appearance, mouthfeel is kept to a maximum. .

Storage and transport conditions: Storage below 25°C and 60% humidity promotes shelf life. Keep away from strong odours and volatile materials.

Shelf life: 24 months from date of manufacturing in original packaging.

Packaging: 20kg, multi layer craft bags with poly-liner inner layer.

Compliance with EU regulations: Exempt from Regulation on the traceability and labeling of genetically modified organisms (Regulation EC 1830/2003) and genetically modified food and feed (Regulation EC 1829/2003). Identity Preserved.

BSE/TSE statement: Product does not contain any ingredients from animal origin.

Product safety status: Product is safe for labeled intended use.

ORGANOLEPTIC CHARACTERISTICS:

Appearance	Textured flake.
Granulation	3-4 mm
Colour	Light brown to pale yellow.
Smell	Neutral, characteristic.
Taste	Bland.

**PHYSICAL AND CHEMICAL CHARACTERISTICS:**

Protein, mfb	Min. 69%
Protein, as is	Min. 64,5%
Moisture	Max. 9%
Fat	Approx. 3%
Ash	Approx. 7%
Fibre	Max. 19%

MICROBIOLOGICAL CONTROL:

TPC	Max. 25.000
Coliforms	Max. 10 cfu/g
Entero	Max. 100 cfu/g
Yeasts and Moulds	< 100 cfu/g each
Salmonella	Negative/25g