

SOY PROTEIN ISOLATE ISOPRO 521

SHANDONG SINOGLORY HEALTH FOOD CO., LTD
Room D3E1, Surf Plaza, No.316 Hongkong East Road,
Qingdao, 266061, China
TEL: 0086 532 88970218 FAX: 0086 532 88970220
hjc@sinoglorygroup.com
www.china-protein.com

PRODUCT SPECIFICATION AND DATA SHEET

DESCRIPTION

ISOPRO 521 is an upgraded product made by Sinoglory™, it performs higher and stable water binding and oil binding abilities in a wide variety of meat systems. As **ISOPRO 521** is especially highly effective in emulsifying fat and hydrates rapidly, it is recommended to be added directly to meats in both chopper or mixer emulsifier systems.

PHYSICAL CHARACTERISTICS

TYPICAL BACTERIOLOGICAL ANALYSIS

Protein (DRY BASE)	90% min	Standard plate count	20,000/g max
Moisture	7% max	Coliforms	10CFU/g max
Ash	6% max	E coli (in 0.1g)	negative
Fat (Extract)	0.5% max	Salmonella (in 25g)	negative
PH	7.3±0.5	Yeast and mould	100/g max
Flavor	neutral		

PARTICLE DISTRIBUTION(TYPICAL ANALYSIS)

98% through 100# U.S. standard screen

ESSENTIAL AMINO ACID (G/100G) *

Arginine	6.62	Methionine	1.26
Cystine	2.64	Serine	4.55
Tryptophan	1.50	Lysine	5.43
Histidine	2.69	Phenylalanine	3.87
Tyrosine	3.15	Threonine	2.88
Leucine	7.52	Valine	4.06
Glutamic acid	16.52	Aspartic acid	10.31
Glycine	3.39	Alanine	3.52
Proline	4.44	Isoleucine	3.46

* average value

Packing: 20kg net weight, paper/plastic bag poly-lined.

Storage: below 75°F and 60% relative humidity promotes longer shelf life.

Certificate: BRC, HACCP, ISO9000, ISO22000, IP, Kosher & Halal certificated

Shelf life: 18 Months

嘉华股份
SINOGLORY HEALTH FOOD

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