

YP926B

Beverage Type, Isolated Soy Protein

Application:

Plant protein beverage, double protein, high protein meal replacement, FSMP food, etc.

Characteristics:

Excellent flavor and solubility, good stability, low viscosity



Product Analysis:

Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	≤7.0%	GB 5009.3
CP (Dry basis)	≥90.5%	GB 5009.5
Ash	≤6.0%	GB 5009.4
Fat	≤1.0%	GB 5009.6
pH Value	7.0±1.0	5% slurry
Particle Size	≥96.0%	100 mesh through
Standard Plate Count	n=5 c=2 m=3000cfu/g M=10000cfu/g	GB 4789.2
Coliform	n=5 c=1 m=10cfu/g M=100cfu/g	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10

Recommended Application Method:

Put YP926B into beverages or dairy products at the ratio of 1%-5% and homogenize, to increase protein percentage.

The above method is only for reference, customer can use according to its own recipe.

Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

Shelf-life:

Best within 24 months from manufacturing date.