



Pro-Fit 

Pro-Fit SI90

Specification

Description: Pro-Fit SI90 is a NON-GMO isolated soya bean protein, having a high level of gel elasticity, emulsification and water retention, together with ideal colour and flavour.

Pro-Fit SI90 can be used as a binding agent for sausage, hams, communitated meat and fish, dumplings and various deep fried foods.

Organoleptic Properties

Form	Powder
Colour	Cream
Aroma	Typical of Soya

Ingredient Declaration

Isolated Soy Protein with less than 2% Lecithin and Contains Sulfiting Agents

Micro (Theoretical)

TVC	<20,000/g
Yeasts and Moulds	Max 100/g
Coliforms	<10/g
Salmonella	Absent
E.coli	Absent/1g

Typical Analysis % (Calculated)

Moisture	<7.0
----------	------

Country of Manufacture

UK

Original issue date: 28/02/2013

Current issue date: 11/12/2018

AX: 163465

creating value,
growing together

GMO

Azelis Food and Health UK do not use any products that contain any Genetically Modified Organisms as detailed in current EC Regulation. GMO policies and, where relevant, testing and traceability documentation, are sought from our raw material suppliers to confirm that none of the raw materials we use contain any GMO materials. All reasonable steps have been taken to prevent the inclusion of GMO or GMO derivatives in any products made or distributed by Azelis Food and Health UK.

Calculated Nutritional Value

g per 100g

Energy kcal	381
Energy kj	1594.1
Fat (g)	3.1
Saturates (g)	0.8
Carbohydrates (g)	<1.0
Sugar (g)	<1.0
Protein (g)	87.5
Salt (g)	2.75

Packaging

25kg multi-ply paper sacks

Storage and Shelf Life

Unopened bags should be stored in a clean, dry and cool environment, away from a humid atmosphere. Once opened, a bag should be resealed or the contents stored in an airtight container to prevent absorption of moisture from the atmosphere.

If stored correctly, this product has a shelf life of 12 months from date of manufacture.

Labels

Product name

Nett weight

Batch number

Best before date

Allergen information

Ingredient declaration

Original issue date: 28/02/2013

Current issue date: 11/12/2018

AX: 163465

creating value,
growing together

Allergy Labelling

This product contains: Soya, Sulphur Dioxide

Allergen Information

Ingredients used in this product

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	X
Crustaceans (shellfish) and products thereof	X
Eggs and products thereof	X
Fish and products thereof	X
Peanuts and products thereof	X
Soyabeans and products thereof	✓
Milk and products thereof	X
Nuts (i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut) and products thereof	X
Celery and products thereof	X
Mustard and products thereof	X
Sesame seeds and products thereof	X
Sulphur Dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	✓ (Typical 35ppm)
Molluscs (gastropods, bivalves or cephalopods) or products thereof	X
Lupin or products thereof	X

Made in a factory that also handles: Gluten, Egg, Milk and Sulphur Dioxide

HACCP

Metal Detection:	2.5mm Fe	2.5mm non-Fe	3.0mm S/S
Screening of raw materials	2mm		

Original issue date: 28/02/2013
 Current issue date: 11/12/2018
 AX: 163465

creating value,
growing together

Legal

This product complies with all relevant European Food legislation.

The packaging used for this product conforms to:

- European Community regulation 94/62, and later modifications, establishing that the total of Lead (Pb), Cadmium (Cd), Mercury (Hg) and hexavalent Chromium (Vi-Cr) existing in packaging products shall not exceed 100 parts per million.
- Commission Regulation (EU) 2017/752 of 28 April 2017 amending and correcting Regulation (EU) No 10/2011, on plastic materials and articles intended to come into contact with food.
- Regulations (EC) Directive No 1935/2004 (repealing Directives 80/590/EEC and 89/109/EEC) of the European parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food.

Customers should undergo their own evaluations to ensure that the product is suitable for their particular applications

Original issue date: 28/02/2013

Current issue date: 11/12/2018

AX: 163465

creating value,
growing together