



# 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, communitied meat and fish, dumplings and various deep fried foods.

Organoleptic Properties	
Form	Powder
Colour	Cream
Aroma	Typical of Soya
Ingredient Declaration	
Isolated Soya Protein	
Micro (Theoretical)	
TVC (CFU/g)	< 20,000
Yeasts and Moulds (CFU/g)	< 100
Salmonella /25g	Absent
E.coli	Absent
Coliform (CFU/g)	< 10
Typical Analysis	
Moisture	% (Calculated) < 7.0
Country of Manufacture	
UK	



Azelis Food and Health  
Original issue date: 28/02/2013  
Current issue date: 26/04/2021  
AX: 163465

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## 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	370
Energy kj	1548.08
Fat (g)	1
Saturates (g)	0.8
Carbohydrates (g)	<1
Sugar (g)	Trace
Protein (g)	90
Salt (g)	3.5
Fibre (g)	<0.5

Variations on the above mentioned values are possible depending on the natural agricultural variations of soya bean

## Packaging

20kg 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



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## Allergy Labelling

This product contains: Soya

## 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<sub>2</sub>

X

**Molluscs** (gastropods, bivalves or cephalopods) or products thereof

X

**Lupin** or products thereof

X

Please refer to 'Allergen Policy' for allergens handled on site

## HACCP

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



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## 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**

DISCLAIMER - The information contained herein is given in good faith, based on our current knowledge and without any representation and warranty, express or implied, on its quality, accuracy, and completeness. Although it is Azelis' practice to assist our customers with technical advice and to identify and recommend appropriate solutions for any particular application issue, such assistance, advice, and recommendation is provided without guarantee and warranty, express or implied, in relation to the suitability for use, merchantability or performance of a product, formulation or its individual ingredients for any particular application, and Azelis cannot accept any liability for any possible damages, losses or claims in this respect. Considering that Azelis can neither anticipate nor control the different conditions or circumstances under which the product is being used or commercialized, each user should conduct the necessary research and testing to ensure that a product, formulation, or its individual ingredients are fit for purpose and their intended application and verify whether their use or application does not infringe any third party (intellectual property) rights. Users are responsible for ensuring compliance with applicable laws and regulations when handling any product, formulation, or individual ingredient and are expected to familiarize themselves with the Safety Data Sheet for safety, health, and environmental information, including any instructions related to wearing protective equipment. Where required, users should obtain the necessary certifications, permits, and authorizations prior to using or commercializing any product, formulation, or individual ingredient. Please make certain that you are at all times in possession of the latest version of the written technical specification for each product, formulation, or individual ingredient, which can be requested in writing by mailing to your local representative.

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