

## Isolated Soy Protein Gel Type

### Wilpro G100

#### **Product Description**

Soybean gel protein isolate G100 is a non-GMO soybean protein product with high gel elasticity, emulsification and water retention. It is widely used in meat products, fillings, quick-frozen dumplings, meatballs, sausages, ham and other quick-frozen products, leisure products and vegetarian food.

#### **Sensory Index**

Analysis	Control Standards	Test Method
Appearance	Yellowish powder	Organoleptic
Taste	No off taste	Organoleptic
Odour	Odourless	Organoleptic

#### **Physicochemical Index**

Analysis	Control Standards	Test Method
Moisture ,%	≤7.0	GB 5009.3
Protein(Dry Basis ,N*6.25),%	≥90.0	GB 5009.5
Fat ,%	≤1.0	GB 5009.6
Dry Basis Ash ,%	≤6.0	GB 5009.4
Fiber ,%	≤0.5	GB/T 5009.10

#### **Microbiological Index**

Analysis	Control Standards	Test Method
Standard Plate Count ,CFU/g	≤10000	GB 4789.2
Coliform ,CFU/g	≤10	GB 4789.3
E. coli	Negative	AOAC 991.14
Salmonella, /25g	Negative	GB 4789.4

#### **Shelf life And Storage**

Under the specified storage and transportation conditions, the shelf life is 18 months, and the product should be stored at temperatures below 28℃ and humidity below 65%.

#### **Package**

20kg paper bags

#### **Ingredients**

Isolated Soy Protein , Lecithin