



Makendi Non GMO Textured Soya Protein

DESCRIPTION: Textured Soya Protein is obtained by extrusion of Non GMO Defatted Soya Flour. It is a natural product which does not contain additives and preservatives.

PACKING: 20 kg multiwall paper bags/20 kg HDPE bags with inner liner.

SHELF LIFE: In original, unopened packaging under recommended storage conditions – 12 months. Store in cool (approx 24°C) and dry place (60% relative humidity) free from toxic chemicals, insects and rodent infestation.

SPECIFICATIONS:

Physical and chemical standards	
Appearance	Free flowing granules
Colour	Natural
Flavour	Typical of textured soya protein, free from off or objectionable flavour
Moisture	8.0% maximum
Protein (dry basis)	56.0% (Nx6.25)
Fat	1.0% maximum
Total ash	6.5% maximum
Crude fibre	3.0% maximum
Acid Insoluble Ash	0.3% maximum
Microbiological standards	
Total plate count	20000/gm maximum
Coliforms	10/gm maximum
E Coli	Absent / gm
Salmonella	Absent / 25 gm



Particle size	1. 90% (+/-5%) between 2-4 mm 2. 90% (+/-5%) between 3-5 mm
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APPLICATIONS:

- Soups, sauces, hamburgers as protein enricher.
- Sausages and meat balls as meat extenders.
- School lunch programme as low fat content replacement of meat in the food.