

ISOLATED SOY PROTEIN

SOYGLOW-ISP 670



Description

SOYGLOW-ISP670, with good taste and silky mouth feeling, has low viscosity and instant dispersion either cool water or hot water solution (1:10) . It is used for soft nutrition bar, liquid beverage and sauce and are suitable for pasteurization heating processing.

Characteristic

No soya flavor
 Extremely low viscosity
 Instant water solubility
 Good performance of water solution in passing 200 mesh filter
 No change of viscosity after UHT

Chemical

Items	Specification
Protein content(on dry basis)	90.0%min
Moisture	5.0% max
PH value in 10% aqueous solution	6.5~7.5
Fat	0.50% max
Ash	6.00% max

Physical

Items	Specification
Color	Light cream
Flavor/ Odor	Bland
Particle Size	95% min go through 100 mesh
Bulk density	0.40g/ml min

Microbiology

Items	Specification
Total plate count	<3000cfu/g
Coliforms group	<10MPN/g
Mould & yeast	<100cfu/g
E.coli	absent/25g
Salmonella	absent/25g