

SOY PROTEIN ISOLATE ISOPRO 915

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PRODUCT SPECIFICATION AND DATA SHEET

DESCRIPTION

ISOPRO 915 is a very light colored, readily dispersible, sodium-reduced isolated soy protein. Heated aqueous dispersions exhibit a low viscosity. It is both an emulsifier and an emulsion stabilizer. Because of its unique properties, it can be used in dry powdered mixes, soy protein powder (soy shake), sport nutrition, and other nutritional applications which are desired for calcium fortification.

PHYSICAL CHARACTERISTICS

TYPICAL BACTERIOLOGICAL ANALYSIS

Protein (DRY BASE)	90% min	Standard plate count	10,000/g max
Moisture	7% max	Coliforms	10CFU/g max
Ash	6% max	E Coli (in 0.1g)	negative
Fat (Extract)	1.0% max	Salmonella (in 25g)	negative
PH	7±0.5	Yeast and mould	100/g max
Flavor	neutral		

MINERALS (TYPICAL ANALYSIS) *

Calcium	650-1000	mg/100g	Sodium	500-850	mg/100g
Potassium	30-90	mg/100g	Magnesium	20-100	mg/100g
Iron	8-15	mg/100g	Phosphorus	700-1100	mg/100g

PARTICLE DISTRIBUTION(TYPICAL ANALYSIS)

98% through 100# U.S. standard screen

ESSENTIAL AMINO ACID (G/100G) *

Arginine	6.62	Methionine	1.26
Cystine	2.64	Serine	4.55
Tryptophan	1.50	Lysine	5.43
Histidine	2.69	Phenylalanine	3.87
Tyrosine	3.15	Threonine	2.88
Leucine	7.52	Valine	4.06
Glutamic acid	16.52	Aspartic acid	10.31
Glycine	3.39	Alanine	3.52
Proline	4.44	Isoleucine	3.46

* average value

Packing: 20kg net weight, paper/plastic bag poly-lined.

Storage: below 75°F and 60% relative humidity promotes longer shelf life.

Certificate: BRC,HACCP, ISO9000, ISO22000, IP, Kosher & Halal certificated

Shelf life: 18 Months

