

TECHNICAL SPECIFICATION OF FINISHED PRODUCT

EFP 22.01



Soy Protein Concentrate – SPC65H

DATE:
10/08/2019

AGBM[®]

ISSUED:
Development Chief

APPROVED:
Quality management

REVISION:13
08/16/2021

Product name:	Soy Protein Concentrate – SPC 65 H			
Article Code:	926095			
Composition:	Soy protein, fat, fiber and ash.			
Technical Specifications:	Physical Characterist			
	Parameter	Value - Tolerance	Reference source	Method
	Appearance	Homogeneous volatile powder, without foreign materials	Internal requirement	TA 22.11
	Color	Light cream	Internal requirement	TA 22.11
	Odor	Soft, characteristic soy, not noticeable in dry powder	Internal requirement	TA 22.11
	Particle Size	95%w/w < 149 µm	Internal requirement	TA 22.09
	Bulk Density Compacted	0,40 - 0,75 g/ml	Customer requirement	TA 22.02
	Gel Peak	350 – 550 g	Internal requirement	TA 22.06
	Chemical Characterist			
	Parameter	Value - Tolerance	Reference source	Method
	Moisture	< 10% w/w	Customer requirement	TA 22.10
	Protein Content (Nx6,25)	65 – 70% DB	Internal requirement - AFC	TA 22.13

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	Fat Content	< 3% DB	Customer requirement	Soxhlet
	Fiber Content	< 7% DB	Internal requirement	Van Soest
	Ash Content	< 5% DB	Internal requirement	Calcination
	pH	6,0 – 7,4	Internal requirement	TA 22.07
	Gluten	< 10 ppm	AFC	TA 22.17
	Urease Activity	Máx. 0,30 UpH	AFC	TA 22.04
	Microbiological Characterist			
	Parameter	Value - Tolerance	Reference source	Method
	Total Count	<20.000 CFU/g	Internal requirement	TA 22.12
	E. Coli	Negative in 1 g	Customer requirement	TA 22.12
Salmonella	Absence/25 g	AFC	TA 22.12	
Special Requirements:	Contains Soy. Gluten Free Product. RNE: 4003200 RNPA: 04069607 SENASA: A-4250			

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Nutritional Data

	Values expressed per 100g comercial product	Values expressed per 100g dry basis
Calories	366 kcal (1531 kJ)	394 kcal (1649 kJ)
Carbohydrate	28,0 g	30,1 g
Proteins	61,4 g	66,0 g
Total Fats	0,9 g	1,0 g
Saturated Fat	0,1 g	0,1 g
Trans Fat	0,0 g	0,0 g
Alimentary Fiber	1,4 g	1,5 g
Dietary Fiber	1,4 g	1,5 g
Sodium	550 mg	590 mg
Potasium	580 mg	624 mg
Cholesterol	< 10 mg	< 10 mg
Sugars	< 1 g	< 1 g

Typical Amono acids (g / 100g proteins)

Alanine	3,7	Leucine	6,3
Arginine	5,8	Methionine	1,2
Aspartic Acid	10,6	Proline	4,3
Cystine	1,4	Serine	4,6
Glycine	3,6	Tyrosine	2,9
Glutamic Acid	15,6	Threonine	3,4
Histidine	2,4	Tryptophan	1,3
Isoleucine	4,6	Phenylalanine	4,2
Lysine	5,3	Valine	4,3

Technological treatment:

Product obtained by an initial milling of raw material and its subsequent extraction, washing, neutralization, bleaching and drying, obtaining as a result the protein concentrate. The method is defined in process instructions (PI).

Packaging:

The product is shipped in multilayers bag of kraft paper, of 80g/m². The outer layer is white and two inner layers are brown. Whit 50 micron polyethylene inner bag.
Capacity: 20kg

Storage and distribution conditions:

Store in a dry place.

Label:

According to approved label

Usefull life:

12 months.

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Applicable current legislation:	Argentine Food Code (AFC), Chapter 19, Art.1410.
Planned use / Vulnerable Groups	Raw material for food processing. People sensitive to soy products