

**TECHNICAL SPECIFICATION OF FINISHED PRODUCT**

**EFP 26.01**



**Textured Soy Protein Concentrate – TSP D45**

DATE:  
08/04/2021

**AGBM**<sup>®</sup>

ISSUED:  
Development Chief

APPROVED:  
Quality management

REVISION: 00  
08/04/2021

<b>Product name:</b>	<b>Textured Soy Protein Concentrate – TSP D45</b>			
<b>Article Code:</b>	---			
<b>Composition:</b>	Soy protein, fat, fiber and ash.			
<b>Technical Specifications:</b>	<b>Physical Characterist</b>			
	<b>Parameter</b>	<b>Value - Tolerance</b>	<b>Reference source</b>	<b>Method</b>
	Appearance	Flakes of 1 to 3mm, without foreign materials	Internal requirement	Visual Control
	Color	Light cream	Internal requirement	Visual Control
	Odor	Soft, characteristic soy, not noticeable in dry powder	Internal requirement	Sensory
	Particle Size	< 3 mm	Internal requirement	Sieve
	Bulk Density Compacted	0,10 - 0,30 g/ml	Internal requirement	Internal Procedure
	<b>Chemical Characterist</b>			
	<b>Parameter</b>	<b>Value - Tolerance</b>	<b>Reference source</b>	<b>Method</b>
	Moisture	< 10% p/p	Internal requirement	Gravimetry
	Protein Content (Nx6,25)	<45 % DB	AFC	Kjeldahl
	Fat Content	< 9% DB	Internal requirement	Soxhlet
	Crude Fiber Content	< 3% DB	Internal requirement	Van Soest

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	Ash Content	< 6% DB	Internal requirement	Calcination																														
	Gluten	< 10 ppm	AFC	Immuno-chromatography																														
	Urease Activity	Máx. 0,30	AFC	AOCS. BA. 9-58																														
	<b>Microbiological Characterist</b>																																	
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	Total Count	<20.000 CFU/g	Internal requirement	Plate Count																														
	E. Coli	Negative in 1 g	Customer requirement	Plate Count																														
	Salmonella	Absence/25 g	AFC	ISO 6579-1:2017																														
<b>Special Requirements:</b>	Contains Soy. Gluten Free Product. RNE: 4003200																																	
<b>Nutritional Data</b>	<table border="1"> <thead> <tr> <th></th> <th>Values expressed per 100g comercial product</th> <th>Values expressed per 100g dry basis</th> </tr> </thead> <tbody> <tr> <td>Calories</td> <td>372 kcal (1556 kJ)</td> <td>413 kcal (1729 kJ)</td> </tr> <tr> <td>Carbohidrate</td> <td>25 g</td> <td>28 g</td> </tr> <tr> <td>Proteins</td> <td>43 g</td> <td>48 g</td> </tr> <tr> <td>Total Fats</td> <td>8 g</td> <td>9 g</td> </tr> <tr> <td>Saturated Fat</td> <td>0 g</td> <td>0 g</td> </tr> <tr> <td>Trans Fat</td> <td>0 g</td> <td>0 g</td> </tr> <tr> <td>Dietary Fíber</td> <td>14 g</td> <td>16 g</td> </tr> <tr> <td>Sodium</td> <td>360 mg</td> <td>400 mg</td> </tr> <tr> <td>Cholesterol</td> <td>0 g</td> <td>0 g</td> </tr> </tbody> </table>					Values expressed per 100g comercial product	Values expressed per 100g dry basis	Calories	372 kcal (1556 kJ)	413 kcal (1729 kJ)	Carbohidrate	25 g	28 g	Proteins	43 g	48 g	Total Fats	8 g	9 g	Saturated Fat	0 g	0 g	Trans Fat	0 g	0 g	Dietary Fíber	14 g	16 g	Sodium	360 mg	400 mg	Cholesterol	0 g	0 g
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	<p><b>Typical Amino acids (g / 100g proteins)</b></p> <table border="1"> <tr> <td>Alanine</td> <td>4,1</td> <td>Leucine</td> <td>7,1</td> </tr> <tr> <td>Arginine</td> <td>7,5</td> <td>Methionine</td> <td>1,3</td> </tr> <tr> <td>Aspartic Acid</td> <td>12,7</td> <td>Proline</td> <td>4,9</td> </tr> <tr> <td>Cystine</td> <td>1,1</td> <td>Serine</td> <td>5,2</td> </tr> <tr> <td>Glycine</td> <td>4,7</td> <td>Tyrosine</td> <td>2,8</td> </tr> <tr> <td>Glutamic Acid</td> <td>19,4</td> <td>Threonine</td> <td>4,7</td> </tr> <tr> <td>Histidine</td> <td>3,0</td> <td>Tryptophan</td> <td>0,9</td> </tr> <tr> <td>Isoleucine</td> <td>5,2</td> <td>Phenylalanine</td> <td>5,4</td> </tr> <tr> <td>Lysine</td> <td>5,4</td> <td>Valine</td> <td>4,7</td> </tr> </table>	Alanine	4,1	Leucine	7,1	Arginine	7,5	Methionine	1,3	Aspartic Acid	12,7	Proline	4,9	Cystine	1,1	Serine	5,2	Glycine	4,7	Tyrosine	2,8	Glutamic Acid	19,4	Threonine	4,7	Histidine	3,0	Tryptophan	0,9	Isoleucine	5,2	Phenylalanine	5,4	Lysine	5,4	Valine	4,7
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<b>Technological treatment:</b>	Product obtained by extrusion to give them flakes structure, drying and packaging . The method is defined in process instructions (PI).																																				
<b>Packaging:</b>	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 (Ask for other presentatios)																																				
<b>Storage and distribution conditions:</b>	Store in a dry place.																																				
<b>Label:</b>	According to approved label																																				
<b>Usefull life:</b>	24 months.																																				
<b>Applicable current legislation:</b>	Argentine Food Code (AFC), Chapter 19, Art. 1412 (Res 126, 29.1.80)																																				
<b>Planned use:</b>	Raw material for food processing. People sensitive to soy products.																																				