

**TECHNICAL SPECIFICATION OF FINISHED PRODUCT**

**EFP 26.02**



**Textured Soy Protein Concentrate – TSP D65**

DATE:  
05/08/2020

**AGBM**<sup>®</sup>

ISSUED:  
Development Chief

APPROVED:  
Quality management

REVISION: 05  
08/12/2021

<b>Product name:</b>	<b>Textured Soy Protein Concentrate – TSP D65</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	< 6% p/p	Customer requirement	Gravimetry
	Protein Content (Nx6,25)	65 – 70% DB	AFC - Internal requirement	Kjeldahl
	Fat Content	< 3% DB	Customer requirement	Soxhlet
	Fiber Content	< 7% DB	Internal requirement	Van Soest
	Ash Content	< 5% DB	Internal requirement	Calcination

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	pH	6,0 – 7,4	Internal requirement	Potentiometry																																							
	Gluten	< 10 ppm	AFC	Immuno-chromatography																																							
	Urease Activity	Máx. 0,30	AFC	AOCS. BA. 9-58																																							
	<b>Microbiological Characterist</b>																																										
	<b>Parameter</b>	<b>Value - Tolerance</b>	<b>Reference source</b>	<b>Method</b>																																							
	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 – RNPA: 04072089 SENASA: A-4447																																										
<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>366 kcal (1531 kJ)</td> <td>394 kcal (1649 kJ)</td> </tr> <tr> <td>Carbohidrate</td> <td>28,0 g</td> <td>30,1 g</td> </tr> <tr> <td>Proteins</td> <td>61,4 g</td> <td>66,0 g</td> </tr> <tr> <td>Total Fats</td> <td>0,9 g</td> <td>1,0 g</td> </tr> <tr> <td>Saturated Fat</td> <td>0,1 g</td> <td>0,1 g</td> </tr> <tr> <td>Trans Fat</td> <td>0,0 g</td> <td>0,0 g</td> </tr> <tr> <td>Alimentary Fiber</td> <td>1,4 g</td> <td>1,5 g</td> </tr> <tr> <td>Dietary Fiber</td> <td>1,4 g</td> <td>1,5 g</td> </tr> <tr> <td>Sodium</td> <td>550 mg</td> <td>590 mg</td> </tr> <tr> <td>Potasium</td> <td>580 mg</td> <td>624 mg</td> </tr> <tr> <td>Cholesterol</td> <td>&lt; 10 mg</td> <td>&lt; 10 mg</td> </tr> <tr> <td>Sugars</td> <td>&lt; 1 g</td> <td>&lt; 1 g</td> </tr> </tbody> </table>					Values expressed per 100g comercial product	Values expressed per 100g dry basis	Calories	366 kcal (1531 kJ)	394 kcal (1649 kJ)	Carbohidrate	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
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	<p><b>Typical Amono acids (g / 100g proteins)</b></p> <table border="1" data-bbox="472 599 1406 989"> <tr> <td>Alanine</td> <td>3,7</td> <td>Leucine</td> <td>6,3</td> </tr> <tr> <td>Arginine</td> <td>5,8</td> <td>Methionine</td> <td>1,2</td> </tr> <tr> <td>Aspartic Acid</td> <td>10,6</td> <td>Proline</td> <td>4,3</td> </tr> <tr> <td>Cystine</td> <td>1,4</td> <td>Serine</td> <td>4,6</td> </tr> <tr> <td>Glycine</td> <td>3,6</td> <td>Tyrosine</td> <td>2,9</td> </tr> <tr> <td>Glutamic Acid</td> <td>15,6</td> <td>Threonine</td> <td>3,4</td> </tr> <tr> <td>Histidine</td> <td>2,4</td> <td>Tryptophan</td> <td>1,3</td> </tr> <tr> <td>Isoleucine</td> <td>4,6</td> <td>Phenylalanine</td> <td>4,2</td> </tr> <tr> <td>Lysine</td> <td>5,3</td> <td>Valine</td> <td>4,3</td> </tr> </table>	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
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<p><b>Technological treatment:</b></p>	<p>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. Proteins are texturized by extrusion to give them flakes structure. The method is defined in process instructions (PI).</p>																																				
<p><b>Packaging:</b></p>	<p>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)</p>																																				
<p><b>Storage and distribution conditions:</b></p>	<p>Store in a dry place.</p>																																				
<p><b>Label:</b></p>	<p>According to approved label</p>																																				
<p><b>Usefull life:</b></p>	<p>24 months.</p>																																				
<p><b>Applicable current legislation:</b></p>	<p>Argentine Food Code (AFC), Chapter 19, Art. 1412 (Res 126, 29.1.80)</p>																																				
<p><b>Planned use:</b></p>	<p>Raw material for food processing. People sensitive to soy products</p>																																				