



Innovation through Nature

Product Standard

CENTEX® 4061 IP Textured Vegetable Protein

Product Description

CENTEX® 4061 IP is a textured vegetable protein consisting of soy flour and caramel color and has a designated particle size of 5-7 mm (approximately 1/5 -1/4 inch) granule.

This product is produced using Solae's Quality Management System, which is based on sound quality principles intended to ensure the consistency, safety and performance of our products.

This product is produced from Identity Preserved Conventional Ingredients and meets Solae's Identity Preservation Product Commitment. The basis of our commitment are a source of origin soybeans that are produced without biotechnology, with documented identity preservation at each stage of processing, independent third-party certification of conformance to defined IP procedures, and a maximum of 0.9% adventitious residual GM DNA as tested by Solae's process testing protocols.

Product Analysis

Assay	Specifications	Methods of Analysis
Chemical Analysis		
Moisture	Max 8.0%	AOAC 925.10
Protein, Dry Basis	Min 52.0%	AOAC 992.23

Assay	Specifications	Methods of Analysis
Physical Properties		
Particle Size % on 2 mm (#10 mesh)	Min 70.0%	AOCS Da 28-39
Particle Size % thru 1.2 mm (#16 mesh)	Max 20.0%	AOCS Da 28-39
Flavor/Odor	Bland	Organoleptic
Color	Brown	Visual

Assay	Specifications	Methods of Analysis
Microbiological Analysis		
Standard Plate Count	Max 10,000/g	FDA-BAM 8th Ed.
Salmonella (/375g)	Negative	FDA-BAM 8th Ed.
E. coli	Negative/g	FDA-BAM 8th Ed.
Coliforms	<3/g	FDA-BAM 8th Ed.
Bacillus Cereus	Max 500/g	FDA BAM 8th Ed.
Yeast and Mold	Max 100/g	FDA-BAM 8th Ed.

Ingredient Statement

Soy Flour, Caramel Color

Labeling

The package label indicates:

1. Product Name
2. Ingredient Statement
3. Name and Address of the Manufacturer
4. Net Weight of Contents
5. Identification Code

Manufacturing

This product is manufactured in accordance with Good Manufacturing Practices for human food products as established under the United States Federal Food, Drugs & Cosmetic Act and/or other applicable requirements.

To assure availability for the customer, product meeting this Product Standard may be supplied from any manufacturing facility of Solae, LLC.

Regulatory Status

USA - Soy flours are generally recognized as safe (GRAS) based upon 21 CFR 170.30 and/or the use of conventional processing as practiced prior to 1958.

European Union - Soy proteins are accepted food ingredients.

World Health Organization - Soy flours are approved as a food ingredient under Codex Alimentarius standard for Soy Protein Products Codex Standard 175 and for Vegetable Protein Products Codex Standard 174.

Storage

The shelf life of this product is 24 months from the date of manufacture when stored in accordance with these guidelines:

- Product container integrity maintained.
- Product stored on pallets, off the floor and out of contact with walls and ceiling.
- Product stored in an area that is free of strong and objectionable odors.

For best results, it is recommended that this product be stored at an average yearly temperature of less than 23°C (73°F).

Failure to object in writing to any of the foregoing Product Standard within 10 business days of receipt of this document shall be considered as your acceptance of and agreement to the specifications set forth above.

Version: 8.0 Issue Date: 26.JULY.2013 Supersedes all previous Product Standard documentation provided by Solae, LLC for this product.

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