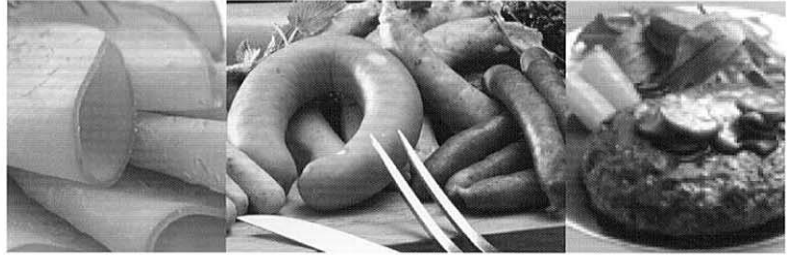


FUNCTIONAL SOY PROTEIN CONCENTRATE WILCON SJ

Product Introduction



Description:

Wilcon SJ is one soy protein concentrate produced from natural NON-GMO soybean. It is developed to provide functionality in systems where water binding and emulsification properties are needed, used in a wide variety of processed meat products, especially emulsified meats where texture and water & oil binding are essential.

Application:

Canned meat, cooked sausage, patties, ham, surimi and other vegetarian analogue etc

Technical Data:

%Protein(N×6.25,mfb)	≥70
%Moisture	≤6.0
%Ash	≤6.5
%fat	≤1.0
%Fiber	≤4.5
Particle Size:	90% through 100mesh

Microbiology Data:

TPC	≤10000cfu/g
Yeast and Mold	≤100cfu/g
E.Coli	Negative
Salmonella	Negative
Coliforms	≤10cfu/g

Properties:

- excellent water/oil holding capacity
- good emulsion ability
- high viscosity, strong gel forming ability

Package:

Available in 25kg net weight, multi-wall, poly-lined paper bag

Storage:

Recommended shelf life is 18 months from date of manufacture if stored below 25°C and 60% relative humidity. Keep away from strong odour or volatile materials and moisture.