

Product Specification

SOYTEXTURE CHUNKS L



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Description

Semi-defatted, texturized soy protein of high biological value, manufactured from heat treated soybeans NON-GMO <0,1%, which is certified by an independent inspection body.

The manufacturing process includes thermic and mechanical processing only. No solvent extraction applied.

Organoleptic properties

Appearance	cuboid shaped extrudates
Color	yellowish
Smell	specific
Taste	neutral

Physical & chemical profile

Granulation	0-8mm	max. 5%
	8-25mm	min. 40%
	>25 mm	min. 25%
Moisture	5-10%	
Bulk Density (g/L)	160-210	

Microbiological quality

Total plate count cfu in 1g	<100.000	ISO 4833-2
Yeast cfu in 1g	<10.000	ISO 21527-2
Moulds cfu in 1g	<10.000	ISO 21527-2
E. coli cfu in 1g	<10	ISO 16649-2
Salmonella cfu in 25g	negativ	ISO 6579
Enterobacteriaceae cfu in 1g	<1.000	ISO 21528-2
Bacillus cereus cfu in 1g	<1.000	ISO 7932

Nutritional profile

average value in dry matter:

Energy	1687 kJ/100g
	399 kcal/100g
Fat	11%
of which saturates	2,3%
Carbohydrates	17%
of which sugars	7,7%
Dietary fiber	17%
Protein	52%
Salt	0,02%

Storage conditions and shelf life

shelf life from production date	18 months
Recommended storage conditions	Store in a dry place, away from direct sun, under ambient conditions and well-sealed.

This product is suitable for

Vegetarians/vegan	yes
Kosher	certified
Halal	certified

Raw material origin

Source of material	100% botanical, <i>Glycine max.</i>
Agricultural origin	EU
Location of processing	Austria

Allergen declaration

SOYTEXTURE CHUNKS L consists 100% of soy as an ingredient. This product is gluten-free (<20ppm). On site only soy is handled.

Standard packaging types

10 kg paper bags on 270 kg pallet, Big Bags or as agreed with costumer.

Regulatory status

SOYTEXTURE CHUNKS L is a foodstuff and complies with all relevant Austrian food law requirements and the relevant EU regulations in their latest version. All used packaging materials comply with the relevant regulation as amended.

Ingredient declaration

suggested declaration on label according to regulation (EU) 1169/2011

- texturized soy flour (semi-defatted)
- according to its products after processing/altering this ingredient

Application

SOYTEXTURE CHUNKS L quickly absorb the natural juices during cooking and frying. Preboiling of the texturates is not necessary. Because of the high protein content it is mainly used as meat substitute.

Ready-to-eat status	sufficiently heat-treated - ready for human consumption
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