

SOY PROTEIN

BROCHURE



The expert of Soy Protein. Focusing on heart, insisting on practice. | **wilmar**

WILMAR

INTRODUCTION

Wilmar International Limited, founded in 1991 and head quartered in Singapore, is today Asia's leading agribusiness group. Wilmar is ranked amongst the largest listed companies by market capitalisation on the Singapore Exchange.

Wilmar's business activities include oil palm cultivation, oilseeds crushing, edible oils refining, sugar milling and refining, specialty fats, oleochemicals, biodiesel and fertilisers manufacturing and grains processing. At the core of Wilmar's strategy is a resilient integrated agribusiness model that encompasses the entire value chain of the agricultural commodity processing business, from origination and processing to branding, merchandising and distribution of a wide range of agricultural products. It has over 850 manufacturing plants and an extensive distribution network covering China, India, Indonesia and some 50 other countries. The Group is backed by a multinational workforce of more than 93,000 people.

Wilmar's portfolio of high quality processed agricultural products is the preferred choice of the food manufacturing industry, as well as the industrial and consumer food catering businesses. Its consumer-packed products occupy a leading share in its targeted markets. Through scale, integration and the logistical advantages of its business model, Wilmar is able to extract margins at every step of the value chain, thereby reaping operational synergies and cost efficiencies.

Wilmar remains a firm advocate of sustainable growth and is committed to its role as a responsible corporate citizen.

An Expanding Global Footprint

We will continue to leverage on the scale and strengths of our business model to benefit from the long term growth potential of the agricultural commodity business.



From its humble beginnings, Wilmar has today become

- ★ World's largest processor and merchandiser of palm and lauric oils, as well as largest in edible oils refining and fractionation, oleochemicals, specialty fats and palm biodiesel
- ★ One of the largest oil palm plantation owners and the largest palm oil refiner in Indonesia and Malaysia
- ★ One of the largest oilseeds crushers, edible oils refiners, specialty fats Vitamin E, Soy protein products and oleochemicals manufacturers, flour and rice millers in China
- ★ World's largest processor and merchandiser of palm and lauric oils, as well as largest in edible oils refining and fractionation, oleochemicals, specialty fats and palm biodiesel
- ★ A leading branded consumer pack oils producer, oilseeds crusher and edible oils refiner in India
- ★ A leading importer of edible oils into East and South Africa
- ★ One of the largest edible oils refiners in Ukraine
- ★ Largest merchandiser of consumer pack oils worldwide

WILMAR SOY PROTEIN DIVISION

Superior Quality Soy Protein products manufactured by

*Qinhuangdao Goldensea Foodstuff Industries Co., Ltd.

*Qinhuangdao Gold Delicious Food Industries Co., Ltd.

*Yihai Kerry (Fuyu) Oils, Grains & Foodstuffs Industries Co., Ltd.

OUR ADVANTAGES:

*Select 100% NON-GMO soybeans as material and adopt the most advanced technology to assure outstanding product quality.

*The biggest soy protein industry in Asia, with 2,000mt/ day soybean crushing and over 100,000mt annually protein production capacity.

Qinhuangdao Goldensea Foodstuff Industries Co.,Ltd

Qinhuangdao Goldensea Foodstuff Industries Co., Ltd. (GOSFO), subsidiary of Wilmar International Limited, is a leading agribusiness and one of the largest soy protein industries in Asia.

GOSFO started soy protein productions since 2004, it established the most advanced soy processing complex from soybean crushing till the deep processed high-value added soya based derivatives. GOSFO selects superior Non-GMO soybeans as raw material the product applications cover FOOD, FEED, PHARMACEUTICALS etc. Nowadays, GOSFO has become a leading supplier of soy protein both for domestic and oversea markets, GOSFO soy protein products have strong presence and dominated market share in each targeted area like China, Southeast Asia, Europe, middle east&Africa, North&Latin America and Oceania.



Yihai Kerry (Fuyu) Oils, Grains & Foodstuffs Industries Co., Ltd.

Yihai Kerry (FuYu) Modern Agriculture Park, invested by Yihai Kerry Group, is a comprehensive agricultural product processing enterprise cluster. It is located in Taha Comprehensive Industrial Park, Economic Development Zone, Fuyu County, Qiqihar City, Heilongjiang Province. By absorbing the world's leading technology, it is a comprehensive modern agricultural industrial park integrating oils, grains & foodstuffs Industries, biotechnology and energy supply. It is planned to cover an area of approximately 3 million square meters and is mainly engaged in the deep processing of corn, soybeans and wheat, processing and deep processing projects for sugar beet and potatoes are also planned.

As a comprehensive agricultural product park, the annual corn processing capacity is 1,000,000MT, annual wheat deep processing capacity is 250,000MT, annual bean flakes processing is 45,000MT, while annual yeast production capacity is 31,500MT and annual MSG production capacity is 32,00MT.

The main products are corn starch, wheat starch, isolated soybean protein, oils, wheat gluten, MSG, lysine, threonine, feed and biomass fertilizer, etc.

Yihai Kerry (Fuyu) Oils, Grains & Foodstuffs Industries Co., Ltd. has passed IP, ISO9001, ISO22000, FSSC22000, BRC, HACCP, ARA HALAL, SHC-HALAL certification, etc.



WILMAR SOY PROTEIN INDEX

Product Name	Product Code	Main Properties	Applications
Soy Protein Isolate	Wilpro G Series	Dusty free, good emulsion, high gel	Meat application, etc
	Wipro I Series	Dusty free, good emulsion, good dispersibility, high gel	Meat application, etc
	Wipro D Series	Dusty free, good dispersibility, good stability, low viscosity	Nutritional powder, sport drinks, dairy-free products, nutritional bars, snacks, etc
Soy Protein Concentrate	Wilcon F	Dusty free, easily dispersive	Meat application, health food, bakery, etc
	Wilcon SJ	Dusty free, good emulsion, high gel	Meat application, etc
	Wilcon SA	Dusty free, strong emulsion, excellent gel	Meat application, etc
	Wilcon SS	Dusty free, strong emulsion, excellent gel	Meat application, etc
	Wilpromil R	High protein feed grade soy protein	Animal feeding
Textured Vegetable Protein	Wiltex Series	50% Protein Content, different shape and size	Meat application, vegetarian foods, snacks food, etc
	Wilcon T Series	68% Protein Content, different shape and size	
	Wilfib Series	good texture/appearance/water-absorption & tenacity	Meat product/frozen foods/instant foods, vegan & vegetarian products, etc.
	Wilnug Series	good texture/appearance /Crunch Mouthfeel	Energy Bar/Snack etc
Food Soybean Lecithin	Soy Lecithin	Good distracting, lubricating and instantizing	Confectionary, bakery, chocolate, etc
Soymilk Powder	Soymilk Powder	Pure Solid Soybean Beverage	Health solid beverage
Defatted Soy Flour	Baker Soy Flour	Moderately heat treated	Meat application, bakery, etc
	Toasted Soy Flour	Fully heat treated	
Soy Sauce Meal	Soy Sauce Meal	Stable NSI, well-proportioned grains and moderate particle size	Sauce products



GOSFO is a research-devoted company with advanced R&D center focusing on consistent improvement of cargo properties, deep processing and comprehensive usage of agricultural products, research on nutritious foods and beverages, and application of new technologies. Partnered by several Chinese famous universities, the R&D center has made many breakthroughs in researches of soy protein products, dozens of protein beverages, high-protein ice creams and other functional foods.



GOSFO is a quality-oriented company taking food safety and quality control as her top priority and guidance. With the help of the strict supervision process and responsibility of each department, GOSFO assures the stability and quality of our products. An effective management system has been fully implemented for continuous achievement and improvement of cargo quality certified and supervised by wide accepted international quality systems.



GOSFO is a logistic facilitated company striving for all around service as well as economic values. The access to convenient ports, railway and highways enables GOSFO to enjoy fast raw material and final products delivery and low operation cost. From the collection and transportation of raw soybeans from origins, processing and delivery of products in the plants and until the after sales service, our logistics system strictly guarantee the fastest cargo delivery, excellent service and good quality.

ISOLATED SOY PROTEIN
(Emulsifying Type)
WILPRO G SERIES

Product introduction



Description:

Wilpro G Series is one kind of NON-GMO Isolated Soybean Proteins, having a high level of gel elasticity, emulsification and water retention, together with ideal color tone and flavor, special suitable for sausage and meat products.

Application:

Widely used as a binding agent for sausages, hams, burgers, meatballs, chicken nuggets, dumplings, prepared foods made with fish, and various deep fried foods.

Technical Data:

%Moisture	≤6.5
%Protein(N×6.25, mfb)	≥90
%Fat	≤1.0
%Ash	≤6.0
PH(1:10, disp. in water)	6.5-7.5

Microbiology Data:

Total Bacteria	≤10000 cfu/g
Yeast and Mold	≤100 cfu/g
Salmonella	Negative
Coliforms	≤10 cfu/g

Functionality:

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

Granulation:

90% through #100 U.S. standard Screen

Package:

20kg net Triple-layer kraft paper bag with inner plastic bag.

Storage:

The shelf life is 18 months under 25°C in dry and cool place. Keep away from strong odour or volatile materials and moisture.

ISOLATED SOY PROTEIN
(Injected Type)
WILPRO I SERIES

Product introduction



Description:

Wilpro I Series is one kind of NON-GMO Isolated Soybean Proteins, having a high level of gel elasticity and water retention. It is readily dispersible in water and other liquid systems to be recommended for use in brine system that is to be injected into meat and fish products.

Application:

Widely used as a binding agent for roast hams, boneless hams, BBQ pork, bacon, pork cutlets, fried chicken, chicken nuggets, and various health foods.

Technical Data:

%Moisture	≤6.5
%Protein(N×6.25,mfb)	≥90
%Fat	≤1.0
%Ash	≤6.0
PH(1:10,disp.in water)	6.5-7.5

Microbiology Data:

Total Bacteria	≤10000 cfu/g
Yeast and Mold	≤100 cfu/g
Salmonella	Negative
Coliforms	≤10 cfu/g

Functionality:

- easy to dispersible
- good emulsion ability
- excellent gel forming ability

Granulation:

90% through #100 U.S. standard Screen

Package:

20kg net Triple-layer kraft paper bag with inner plastic bag

Storage:

The shelf life is 18 months under 25°C in dry and cool place.Keep away from strong odour or volatile materials and moisture.

ISOLATED SOY PROTEIN
(Nutrition Type)
WILPRO D SERIES

Product Introduction



Description:

Wilpro D Series is isolated soy protein produced from NON-GMO soybean which is specially designed for use in powered nutritional beverages and bars, having very good solubility and dispersity. It is dusty free, readily dispersible, good stability in solution, and low viscosity.

Application:

Widely used in Nutritional powder, Soy shakes, Sport drinks powder, Dairy-free products, Nutritional bars, Snacks, and Liquid-based food systems.

Technical Data:

%Moisture	≤6.5
%Protein(N×6.25,mfb)	≥90
%Fat	≤1.0
%Ash	≤6.0

Microbiology Data:

Total Bacteria	≤10000cfu/g
Yeast and Mold	≤100cfu/g
Salmonella	Negative
Coliforms	Negative

Functionality:

- easy to dispersible
- low viscosity

Granulation:

90% through #100 U.S. standard Screen

Storage:

20kg net Triple-layer kraft paper bag with inner plastic bag.

Package:

The shelf life is 18 months under 25°C in dry and cool place. Keep away from strong odour or volatile materials and moisture.

**FUNCTIONAL SOY
PROTEIN CONCENTRATE**
WILCON SERIES

Product Introduction



Description:

Wilcon Series 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.

**SOY PROTEIN
CONCENTRATE
WILCON F**

Product Introduction



Description:

Wilcon F is the NON-GMO soy protein concentrate manufactured by a traditional process to remove soluble sugars and the anti-nutritional factors, it has high protein content and excellent protein digestibility, specially designed for protein enrichment for foodstuffs.

Application:

Nutrition food, extruded product, meat products, power bars, energy bars, bakeries etc

Technical Data:

%Protein(N×6.25,mfb)	≥70
%Moisture	≤8.0
%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:

- Rich in protein and dietary fiber
- Excellent protein digestibility
- Cholesterol Free

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.

FEED SOY PROTEIN CONCENTRATE WILPROMIL R

Product Introduction



Description:

Wilpromil R is the high quality NON-GMO soy protein concentrate specially designed and produced for the animal feed industry. This product has high protein content, bland in taste. The unique Wipromil R production process makes the soy protein highly digestible by inactivating the anti nutritional factors and removing the soluble carbohydrates, it has special value for the growing animals.

Product Characteristics

Protein(N×6.25,mfb)	≥65%
Moisture	≤7%
Fat	≤1%
Ash	≤6%
Fiber	≤4.5%
Particle Size: 90% through 100mesh	

Microbiology

TPC	≤50000 cfu/g
Yeast and Mold	≤100 cfu/g
E. coli	Negative
Salmonella	Negative
Coliform	≤100 cfu/g

Application:

Piglets A key to succeed weaning is whether piglets could be switched to diets smoothly, Wilpromil R is an ideal protein because of its high digestibility, good palatability, extremely low anti-nutritional factors and insoluble carbohydrates as well as negative salmonella.

Aquaculture Wilpromil R is proven for the best vegetable protein source in fish and shrimp feeds. Unlike fishmeal, Wilpromil R has very low levels of ash and phosphorus; also it has good capability for pelleting. Through using optimum amount of Wilpromil R in aquafeeds, it could significantly improve survival and growth rates of the species cultured.

Calves Wilpromil R is a preferred choice high quality milk substitutes because of their features: high digestibility, low metal content, and very low anti-nutritional factors.

Pets Wilpromil R has always been an important protein ingredient in pet food because it is economical, has good synthesizing properties, and complete nutritional value. Especially it could ensure to stabilize quality of pet food.

Package:

Available in 25kg bag and Jumbo 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.

TEXTURED SOY PROTEIN WILTEX SERIES

Product introduction



Description:

Wiltex Series is one kind of Textured Soybean Flour with protein content over 50%, produced from local NON-GMO soybean, with no cholesterol or any other additives.

It has high content of protein, low fat content, excellent fibrous structure and water absorption ability, easy to be absorbed by human being. Its special meat-like texture promotes moisture and fat retention while maintaining excellent mouth feel, widely used in the processing of meat products, frozen foods, instant foods etc with a variety of shapes and colors.

Application:

Vegetarian products, meat products, frozen foods, instant foods ect

Technical Data:

Product Characteristics

Item	Wiltex Series
Protein(N×6.25,mfb)	≥50.0%
Moisture	≤12%
Fat	≤1.0%
Ash	≤6.5%
Fiber	≤3.5%
Water-absorption Index	≥3.0%

Microbiology

TPC	≤10000 cfu/g
Yeast and Mold	≤100 cfu/g
E. coli	Negative
Salmonella	Negative
Coliform	≤10 cfu/g

Properties:

- Good water and oil retention capacity
- Meat like and fibrous structure
- Available in a variety of sizes and colors

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.

TEXTURED SOY PROTEIN WILCON T SERIES

Product introduction



Description:

Wilcon T Series is one kind of Textured Soybean Concentrate with protein content over 70%, produced from local NON-GMO soybean, with no cholesterol or any other additives.

It has high content of protein, low fat content, excellent fibrous structure and water absorption ability, easy to be absorbed by human being. Its special meat-like texture promotes moisture and fat retention while maintaining excellent mouth feel, widely used in the processing of meat products, frozen foods, instant foods etc with a variety of shapes and colors.

Application:

Vegetarian products, meat products, frozen foods, instant foods ect

Technical Data:

Product Characteristics		Microbiology	
Item	Wilcon T Series	TPC	≤10000 cfu/g
Protein(N×6.25,mfb)	≥70.0%	Yeast and Mold	≤100 cfu/g
Moisture	≤12%	E coli	Negative
Fat	≤1.0%	Salmonella	Negative
Ash	≤6.5%	Coliform	≤10 cfu/g
Fiber	≤3.5%		
Water-absorption Index	≥3.0%		

Properties:

- Good water and oil retention capacity
- Meat like and fibrous structure
- Available in a variety of sizes and colors

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.

**TEXTURED VEGETABLE
PROTEIN
WILFIB SERIES**



Product Introduction

Description:

Wilfibi Series is a non-GMO textured soybean protein product with high protein content, low fat, meat-like fiber structure, chewiness, good water absorption and oil retention. The appearance is irregular sphere. After rehydration, the interior has obvious filamentous shape, and has good toughness and elasticity. It is widely used in meat products, fillings, quick-frozen dumplings, meatballs, sausages, ham and other quick-frozen products, leisure products and vegetarian food.

Technical Data:

Moisture, %	≤12.0
Protein (N×6.25, mfb), %	≥50.0
Ash, %	≤8.0
Fat, %	≤1.0
Fiber, %	≤3.5

Microbiology Data:

Standard Plate Count ,CFU/g	≤10000
Coliform ,CFU/g	≤10
Yeast and Mold ,CFU/g	≤100
E. coli, /g	Negative
Salmonella, /25g	Negative

Package:

Available in 10kg/12.5kg/15kg net weight, multi-wall, poly-lined paper bag

Storage:

Under the specified storage and transportation conditions, the shelf life is 18 months, and the product should be stored at temperatures below 28°C and humidity below 65%.

SOY CRISP
WILNUG SERIES

Product Introduction



Description:

Wilnug Series is a high protein crisp for use in nutritional bars, confectionary items, ice cream toppings and as an inclusion for baked goods.

Technical Data:

% Moisture, max.	7
% Protein (N×6.25, mfb), min.	80
% Fat , max.	1
% Ash, max.	8
Calories (per 100g)	360

Microbiology Data:

Standard Plate Count, CFU/g.	≤10000
Coliform, CFU/g	≤10
Yeast and Mold, CFU/g	≤100
E. coli	Negative
Salmonella, /25g	Negative

Granulation:

Textured

Packaging:

10kg / Carton Box

Storage:

Under the specified storage and transportation conditions, the shelf life is 18 months, and the product should be stored at temperatures below 28°C and humidity below 65%.



VL-SERIES

Product Introduction



What is VL-Series?

VL-Series is a cost effective flavor enhancer, hydrolyzed vegetable protein liquid, made from highly developed technology, from the very best soya bean flakes from Wilmar.

Product Characteristics

- Enhance meaty flavour and taste impact
- Provide rich mouthfulness
- Brown colour liquid

Recommended Usage Level

Sauces: 5.0-10.0%

Technical Data:

Item	VL 2.4	VL 3.0
Total Nitrogen	Min 2.4 g/100mL	Min 3.0 g/100mL
Salt as NaCl	19.0-24.0 g/100mL	19.0-24.0 g/100mL
Total Plate Count	Max 3.0 x 10 ⁴ CFU/g	Max 3.0 x 10 ⁴ CFU/g
Yeast & Fungus	Max 5.0 x 10 ² CFU/g	Max 5.0 x 10 ² CFU/g
E. coli	Negative	Negative
3-MCPD	Max 0.02 mg/kg	Max 0.02 mg/kg

Storage & Shelf Life

18 months in the unopened, original packaging, away from direct sunlight.

Packaging

- 30kg HDPE Jerrycan
- 250kg HDPE Drum

GMO Status

Non GMO

Vegetarian Status:

Suitable (No ingredients of animal, fish, eggs, honey, onion, garlic, leek, chives and alcohol)

Pure Type HVP

Product Introduction



What is Pure Type HVP?

Pure type HVP is a cost effective flavor enhancer, hydrolyzed vegetable protein powder made from highly developed technology, from the very best soya bean flakes from Wilmar.

Product Characteristics

- Enhance meaty flavour and taste impact
- Provide rich mouthfulness
- Beige colour fine powder
- Without MSG, I+G etc

Recommended Usage Level

Snack Food	0.1-5.0% (Dosage in Dough)
Sauces	5.0-10.0% (Dosage for Spraying/Dusting)
Soup	0.1-5.0%
Canned Food	0.2-2.5%
Processed Meat	0.2-2.0%

Product Specifications

Item	VP1000	VP2000
Moisture	Max 6.0%	Max 6.0%
Total Nitrogen	5.5±0.5%	5.0±0.5%
Salt as NaCl	42.0±5.0%	44.0±5.0%
Total Plate Count	Max 1.5 x 10 ⁴ CFU/g	Max 1.5 x 10 ⁴ CFU/g
Yeast & Fungus	Max 1.0 x 10 ² CFU/g	Max 1.0 x 10 ² CFU/g
E. coli	Negative	Negative
3-MCPD	Max 0.05 mg/kg	Max 0.05 mg/kg

Storage & Shelf Life

12 months in the unopened, original packaging, under cool and dry conditions, preferably at 30°C and below, away from direct sunlight and rain.

Packaging

- 20kg x 1 Polyethylene Bag / Carton Box
- 5kg x 4 Polyethylene / Carton Box

Vegetarian Status:

Suitable (No ingredients of animal, fish, eggs, honey, onion, garlic, leek, chives and alcohol)

Normal Type HVP

Product Introduction



What is Normal Type HVP?

Normal type HVP is a cost effective flavor enhancer, hydrolyzed vegetable protein powder made from highly developed technology, from the very best soya bean /corn flakes from Wilmar.

Product Characteristics

Enhance meaty flavour and taste impact
Provide rich mouthfulness
Beige colour fine powder

Recommended Usage Level

Snack Food	0.1-5.0%(Dosage in Dough)
Sauces	5.0-10.0% (Dosage for Spraying/Dusting)
Soup	0.1-5.0%
Canned Food	0.2-2.5%
Processed Meat	0.2-2.0%

Product Specifications:

Item	VP-1100	VP-1200	VP-2201	VP-5100
Moisture	Max6.0%	Max6.0%	Max6.0%	Max6.0%
Total Nitrogen	3.4±0.4%	4.4±0.4%	Min4.2 %	Min3.0 %
Salt as NaCl	34.0±4.0%	37.0±4.0%	Max 40.0%	43.0±2.0%
Total Plate Count	Max1.5x10 ⁴ CFU/g	Max1.5x10 ⁴ CFU/g	Max1.5x10 ⁴ CFU/g	Max1.5x10 ⁴ CFU/g
Yeast&Fungus	Max1.0x10 ² CFU/g	Max1.0x10 ² CFU/g	Max1.0x10 ² CFU/g	Max1.0x10 ² CFU/g
E. coli	Negative	Negative	Negative	Negative
3-MCPD	Max0.05mg/kg	Max0.05mg/kg	Max1.0mg/kg	Max1.0mg/kg

Storage & Shelf Life

12 months in the unopened, original packaging, under cool and dry conditions, preferably at 30°C and below, away from direct sunlight and rain.

Packaging

20kg x 1 Polyethylene Bag / Carton Box
5kg x 4 Polyethylene / Carton Box

Vegetarian Status:

Suitable (No ingredients of animal, fish, eggs, honey, onion, garlic, leek, chives and alcohol)

Flavor Type HVP

Product Introduction



What is Flavor Type HVP?

Flavor Type HVP is a hydrolyzed soya based seasoning. It can be used in a wide range of applications that require beef / chicken note and flavor enhancement.

Product Characteristics

Provides beef /chicken flavor with roasted profile

Enhances beef / chicken aroma and taste

Classic color of beef / chicken

Recommended Usage Level

Snack Food	0.2-1.5%(Dosage in Dough) 0.5-3.5% (Dosage for Spraying/Dusting)
Sauces	0.2-1.5%
Soup	0.2-2.5%
Canned Food	0.2-1.5%
Processed Meat	0.2-1.5%

Product Specifications

Item	BF-1000 (BEEF FLAVOR)	CK-1000 (CHICKEN FLAVOR)
Moisture	Max6.0%	Max6.0%
Total Nitrogen	4.5±0.5%	5.5±0.5%
Salt as NaCl	35.0±5.0%	37.0±5.0%
Total Plate Count	Max1.5x10 ⁴ CFU/g	Max1.5x10 ⁴ CFU/g
Yeast&Fungus	Max1.0x10 ² CFU/g	Max1.0x10 ² CFU/g
E. coli	Negative	Negative
3-MCPD	Max0.05mg/kg	Max0.05mg/kg
Shelf life	12months	9months

Storage

In the unopened, original packaging, under cool and dry conditions,preferably at 30°C and below, away from direct sunlight and rain.

Packaging

20kgx 1 Polyethylene Bag / Carton Box

5kgx 4 Polyethylene /Carton Box

Vegetarian Status:

Suitable (No ingredients of animal, fish, eggs, honey, onion, garlic, leek,chives and alcohol)

Soy Sauce Meal

Product introduction



Description:

Soy Sauce Meal is non-GMO product which is produced according to food quality standard exactly. It is used as zymolytic material of high protein foodstuff. It features of stable NSI, well-proportioned grains and moderate particle size.

Application:

The product is widely used as condiment, substrate, hydrolyzed albumen and ferment of biology medicament involved.

Technical Data:

Product Characteristics

Protein	≥50.0%
Moisture	≤13%
Fat	≤1.0%
Particle Size:	4-20mesh

Package:

50kg PP woven knitting bags, according with the requirement of food sanitation rules.

Storage:

Recommended shelf life is 12 months from date of manufacture. Keep in between temperatures of 15°C and 40°C. Lower values increase the viscosity and make it difficult to handle. When needed heat but without exceeding 60°C, always between short intervals. Close the container each time it is use.

DEFATTED SOY FLOUR BAKER SOY FLOUR

Product Introduction



Description:

Baker soy flour is a typical powder product made from NON-GMO soybean raw material, it has been moderately heat treated, contains many amino acids, vitamins, mineral substances, benefiting from its good water and oil absorption ability, dissolubility, emulsification and gelatin, this product is widely used for bread, cake, meat, candy, extruded product, fried and healthy foods industry.

Application:

Bakery (Bread, biscuit, cake), Cereal, TVP, Meat products etc

Technical Data:

%Protein(N×6.25, mfb)	≥50
%Moisture	≤9.0
%Ash	≤6.5
%Fat	≤1.0
%Fiber	≤4.0
Particle Size:	90% through 100mesh

Microbiology Data:

TPC	≤50000cfu/g
Yeast and Mold	≤1000cfu/g
E. coli	Negative
Salmonella	Negative
Coliforms	≤100cfu/g

Package:

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

Storage:

Recommended shelf life is 12 months from date of manufacture if stored below 25°C and 60% relative humidity. Keep away from strong odour or volatile materials and moisture.

DEFATTED SOY FLOUR
TOASTED SOY FLOUR

Product Introduction



Description:

Toasted soy flour is a typical powder product made from NON-GMO soybean raw material, it has been fully heat treated and could be easily digested and absorbed for supplementing the necessary protein and amino acid with neither carbohydrate nor fat and cholesterol.

Application:

Cookies, Crackers, Cereals, Beverage, Calf milk replacers, Meat products, Fermentation Media, etc

Technical Data:

%Protein(N×6.25, mfb)	≥50
%Moisture	≤9.0
%Ash	≤6.5
%Fat	≤1.0
%Fiber	≤4.0
Particle Size:	90% through 100mesh

Microbiology Data:

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

Package:

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

Storage:

Recommended shelf life is 12 months from date of manufacture if stored below 25°C and 60% relative humidity. Keep away from strong odour or volatile materials and moisture.

FOOD SOYBEAN LECITHIN

Product introduction



Description:

Food Lecithin is an excellent surface-active agent, and it has much good effect on distracting, lubricating and instantizing. Food Lecithin can modify the boundary layers between many types of substances. In the presence of two immiscible liquid phases, the Lecithin reduces the surface tension and acts as an emulsifier. When used between a solid and liquid phases (instantizing) the Lecithin acts as a wetting and dispersing agent. When used between solid phases the Lecithin acts as a lubricant or release agent.

Application:

Confectionary, Bakery, Creamy Products, Margarine, Shortening, Chocolate, Coatings etc

Technical Data:

		TS	SS	DS
AI, %	≥	62.0	62.0	62.0
AV, (mgKOH/g)	≤	30.0	30.0	30.0
Moisture, %	≤	1.00	1.00	1.00
Color (Gardner, as is)	≤	17	14	12
HI, %	≤	0.05	0.05	0.05
Viscosity (25°C/77°F) (cP)	≤	10000	10000	10000

Package:

Drums of 200kgs, IBC of 1000kg

Storage:

Recommended shelf life is 18 months from date of manufacture. Keep in between temperatures of 15°C and 40°C. Lower values increase the viscosity and make it difficult to handle. When needed heat but without exceeding 60°C, always between short intervals. Close the container each time it is use.

Soy milk Powder

Product Introduction



Description:

Soy milk Powder is one powdered beverage made from NON-GMO soybean, doesn't contain food additives nor preservative. It is used for totally or partially substitute cow milk and has a similar characteristics in texture and taste. In addition it is known for its delicate taste, rich fragrance and nutrition. Meanwhile, soy milk powder is free of lactose and cholesterol, being a perfect alternative for intolerants people to lactose.

Application:

Imitation milk products, Beverage products, Non-dairy yogurt, Bakery & Snack products, Frozen Dessert, Pudding, Cheese Analog, Nutritional Bar, Ice Cream etc

Properties:

- High nutritional value, good solubility, bland in flavor
- Rich in vegetable protein, minerals and vitamins
- Widely used into a large range of applications and processing systems

Technical Data(Basic Variants):

Item	Type1	Type2	Type3	Type4	Type5
Protein(N×6.25.mfb)	≥38.0%	≥32.0%	≥18.5%	≥18.0%	≥15.0%
Moisture	≤5.0%	≤5.0%	≤4.0%	≤4.0%	≤4.0%
Fat	≥16.0%	≥12.0%	≥8.0%	≥8.0%	≥8.0%
Ash	≤6.5%	≤6.5%	≤5.0%	≤5.0%	≤5.0%
Solubility	≥90g/100g	≥90g/100g	≥92g/100g	≥97g/100g	≥88g/100g
Total Acid	≤10.0g/kg	≤10.0g/kg	≤10.0g/kg	≤10.0g/kg	≤10.0g/kg
Urease Activity(Qualitative)	Negative	Negative	Negative	Negative	Negative

Package:

20kg/25kg paper bag with inner liner/ 300g consumer package

Storage:

Recommended shelf life is 12 months from date of manufacture if stored below 25°C and 60% relative humidity.Keep away from strong odour or volatile materials and moisture.

