

1. GENERIC DEFINITION OF THE PRODUCT.

Textured protein of vegetable origin, obtained from defatted soybean meal. The raw material is subjected to a process of grinding, wet extrusion and drying, with a final adjustment of granulometry and humidity according to requirements.

2. INGREDIENTS

Soy Glicine Max (L) Merrill, water.

3. PHYSICOCHEMICAL CHARACTERISTICS

Parameter	Unit	Value
Humidity	%	< 8
Protein	%	>47
Total fats	%	<2
Carbohydrates	%	<35
Calories (100 gr)	cal	343
Ashes	%	<7
Fibers	%	<3,5
Absorption of water	-	>2,5 a 1
Granulometry	mm	According to the requirement
Strange objects	pieces	Free

4. MICROBIOLOGICAL PARAMETERS

Parameter	Acceptance criteria	Methodology
Total mesophilic aerobic count	(ufc/g) < 120	Plate Compact Dry TC 48HS. at 35°C
Fingi and yeast count	(ufc/g) < 10	Plate Compact Dry YM 5 days at 26°C
Total coliform count	Negative en 10 gr	Plate Compact Dry EC 24-48HS. at 35°C
Salmonella	Negative en 25 gr	ISO 6579:2002
Stafphylococcus	Negative en 1 gr	Plate Compact Dry X-SA-24HS a 35°C
Escherichia Coli	Negative en 1 gr	Plate Compact Dry EC 24-48HS a 35°C

5. ORGANOLEPTIC PROPERTIES

Property	Results
Odor	Characteristic
Colour	Biege-light brown
Taste	Characteristic
Texture	Fibrous

6. APPLICATIONS

- Replacement of meat protein (extender): Sausages, hamburgers, nuggets, sausages, meat fillings.
- Nutritional products (protein enrichment): cereal bars, instant formulas to rehydrate.
- Enrichment of food products and protein intake.

7. ALLERGEN DECLARATION

- Contains soy * May contain traces of gluten.

8. USEFUL LIFE

Twelve (12) months after its production date, in original and close packaging.

9. PRESENTATION AND CONTAINER

- Tubular bag sewn of polypapel with foil, suitable for contact with food.
- Capacity: 20 Kg, or as required.
- Suitable to be in contact with food products.

10. ID

- Name of the Manufacturer.
- Product name.
- Ingredient
- R.N.E. N°
- R.N.P.A. N°
- Country of origin
- Lot Number.
- Expiration date
- Net weight

11. PALLETIZING

- Arlog Pallet reinforced 1200 x 1000 mm, without heat treatment. Approx weight: 20 KG
- Pallet (Exportation) 1000 x 1000 mm, with heat treatment. Approx weight: 20 KG / pallet.
- Stretch film and labeling of palletizing.
- Merchandise on pallet with nylon / slip sheets.

12. STORAGE CONDITIONS

Environmental conditions

- Low moisture content (50-60% RH) and temperature (18-20 ° C)
- Extreme hygiene of the facilities

- Water tightness before the entry of water and pests (insects, rodents, etc.)
- Free of chemical products that may cause contamination to the product - container.

Recommendations for storage of merchandise

- Store the product at a distance greater than 50 CM from the wall to reduce risks of pollution
- Place the product on pallets covered with nylon / slip sheets to avoid direct contact between pallets- containers.
- The pallets must be clean and healthy without the presence of exposed nails and free of insects.

13. TRANSPORT

- Clean, dry, odor free and with adequate aeration
- Exempt from visible proliferation of fungi, insects and any contaminated material.
- Airtight to prevent entry of water and pests (insects and rodents)
- Handle with care because it is a very fragile product.
- Exclusive use for transportation of food.

14. QUALITY

- R.N.E. n° 025/08004182-7
- R.N.P.A. n° 025/08004182-7/001
- SENASA n° A-3871
- GMP Certified for export by INAL.
- Certification KOSHER
- Certification HALAL
- In the process of certifying HACCP

15. HYDRATION METHOD

- 1- Weigh 30 grams of sample (M).
- 2- Incorporate water, covering the sample.
- 3- Leave in rest for 20 minutes.
- 4- Drain over for 5 minutes.
- 5- Weigh the drained sample (T).

$$\text{ABSORPTION} = \frac{T - M}{M}$$