



# TEXTURED SOY PROTEIN

It's a vegetable protein obtained by extrusion.

Available in different formats, sizes and colors.

Provides chewiness, texture and fibrousness similar to meat.

Improves the nutritional profile and performance of foods.

plant based

## PHYSICO-CHEMICAL CHARACTERISTICS

Protein Min.	50 %
Total Fat Max.	2 %
Crude Fiber Max.	3, 5 %
Moisture Max.	9 %
Water Absorption	2, 5 - 3, 5:1
Odor and Taste	Characteristic
Shelf Life* <small>(*) from production date</small>	24 Months

## GMO CONDITION:

Genetically Modified Organism

## PACKAGING

Primary Packaging:  
Polyethylene bag  
Secondary Packaging:  
Polypropylene bag

RNE N° 04005053



*Caramel* COL. Caramel INS 150a  
*Pink* COL. Erythrosine INS 127  
*Red* COL. Caramel INS 150a, Erythrosine INS 127



## TOTAL QUALITY

Is our commitment

HOW MUCH VEGETABLE PROTEIN DOES YOUR COMPANY NEED?



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