



# TEXTURED SOY PROTEIN

It's a vegetable protein obtained by extrusion in a natural way, free of chemical solvents.

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

## PHYSICOCHEMICAL CHARACTERISTICS

Protein Min.	45 %
Total Fat Max.	9 %
Crude Fiber Max.	3, 3 %
Moisture Max.	9 %
Water Absorption	2, 5 - 3, 5:1
Odor and Taste	Characteristic
Shelf Life* <small>(*) from production date</small>	18 Months

## GMO CONDITION:

Genetically Modified Organism

## PACKAGING

Primary Packaging:  
Polyethylene bag  
Secondary Packaging:  
Polypropylene bag

RNE N° 04005053

	<b>CHUNK</b> 15 kg	1 cm	Natural
		3 cm	
	<b>FLAKE</b> 20 kg	4,5 mm	Natural
		6 mm	Caramel
			Pink
			Tuna
	<b>FLAKE-B</b> 18 kg	6 mm	Natural
		8-10 mm	Pink
	<b>FLOUR</b> 20 kg	250 mic	Natural
			Pink
	<b>GRAIN</b> 20 kg	10 mm	Natural
		8 mm	

Caramel Col. Caramel INS 150a  
Pink Col. Erythrosine INS 127  
Tuna Col. Erythrosine INS 127



# TOTAL QUALITY

Is our commitment

HOW MUCH VEGETABLE PROTEIN DOES YOUR COMPANY NEED?



✉ info@valorasoy.com



www.valorasoy.com



📍 **Headquarters**  
Pasaje Cecil Newton  
1851, 1° Floor X2400,  
San Francisco,  
Córdoba, Argentina.

📍 **Factory**  
RN 19 Km 200,  
X2432AZZ, El Tío,  
Córdoba, Argentina.

