



TEXTURED SOY PROTEIN FX70

ValorA texturized soy protein is a meat substitute extender produced by extrusion of micronized soy flour mechanically obtained. It is a solvent-free product. In meat and meat analogue applications, it provides meat extension, juiciness and water absorption obtaining a meat like texture. It improves nutritional values at reduced costs.

Uses

Meat extender. Meat analog.

Physical-chemical characteristics

Appearance	Flakes
Taste & Flavour	Neutral
Water	<9%
Protein	65 % (± 5%)
Ash	<6.5%
Fat	<5%
Hydratation	4:1

Microbiological characteristics

Bacterial count	Máx. 20.000 ufc/g
Molds	Máx. 50 ufc/g
Yeasts	Máx. 50 ufc/g
Coliforms	Negative
E. Coli	Negative
Thermophilic microorganism	Máx. 1.500 ufc/g
Clostridium perfringens	Máx. 100 ufc/g
Salmonella spp	Negative
Staphylococcus	Negative
Salmonella spp/25g	Absence

Ingredients

Natural Color: Soy Flour

Storage recommendations

Keep in dry and fresh place.

Packaging

15 Kg. Polypropylene with polyethylene bags.

Shelf life

12 months from Production Date.

Product code

6mm	Natural	114
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Allergens

Soybean

Certifications

Kosher - Halal - BPM - HACCP



Product approved by INAL (National Institute of Food) and SENASA (National Service of Animal Health).

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