

Specification Sheet

Hydrolyzed Soy Protein (Food Grade)

General Information				
Part Used:	Soybean Meal	Manufacturing Process:	Enzyme Digestion	
ITEMS	SPECIFICATION		METHOD	
Physical&Chemical Data				
Color	Yellow or Brown Yellow		Organoleptic	
Odor	Characteristic		Organoleptic	
Appearance	Fine Powder		Organoleptic	
Analytical Quality				
Identification	Identical to R.S. sample		HPTLC	
Protein	≥50.0%			
Molecular Weight Below 2000Da	≥85.0%			
Sieve analysis	100% through 40 mesh			
Loss on Drying	≤7.0%			
Contaminants				
Lead (Pb)	$\leq 2.0 \text{ mg/kg}$		Eur.Ph.7.0<2.2.58>ICP-MS	
Arsenic (As)	$\leq 2.0 \text{ mg/kg}$		Eur.Ph.7.0<2.2.58>ICP-MS	
Microbiological	Non irradiated			
Total Plate Count	≤30000 cfu/g		USP34 <61>	
Yeast &Mold	$\leq 100 \text{ cfu/g}$		USP34 <61>	
Coliforms	≤90MPN/100g		USP34 <62>	
Salmonella	Negative		USP34 <62>	
Packing&Storage	Packed in paper-drums or bags and two plastic-bags inside. N.W:20-25kgs.			
		Store in a well-closed container.		
C1 101'0	Away from moisture, light, oxygen.			
Shelf life24 months under the conditions above and in its original packaging.			nal packaging.	