

SOYA PROTEIN ISOLATE SPECIFICATION

Soya Protein Isolate

Appearance :	Cream to light yellow coloured free flowing powder having characteristic odour of protein.	
Solubility :	Partially soluble in water. Insoluble in chloroform and ether.	
Reaction :	Reaction of 2% solution is pH 5.8 ± 0.5 at 25°C	
Typical applications :	Protein supplements, Weight loss supplements, Meal replacements, processed cheeses, Food bars	
Chemical Analysis :	Total nitrogen	: Not less than 13.2%
	α-Amino nitrogen	: Not less than 2.5%
	Loss on drying	: Not more than 5.0%
	Residue on ignition	: Not more than 8.0%
Microbiological Analysis :	Total bacterial count	: Not more than 10,000 CFU/gm
	<i>Salmonella</i>	: Absent in 10 gm
	<i>E. coli</i>	: Absent in 10 gm
	Yeast and Mould	: Not more than 100 CFU/gm