



Makendi Soy Meat – Soy Mince Meat

DESCRIPTION: Makendi Soy Meat or Soy Protein Isolated is a protein that is isolated from soybean. It is made from soybean meal that has been dehulled and defatted. Dehulled and defatted soybeans are processed into three kinds of high protein commercial products: soy flour, concentrates and isolates. Soy protein isolate has been used since 1959 in foods for its functional properties. Recently soy protein popularity has increased due to its use in health food products, and many countries allow health claims for foods rich in soy protein.

PACKING:

25kg/kraft paper bag with PE Inner, 20mt-22mt/20”FCL.

25kg/paper carton with PE inner, 15mt-16mt/20”FCL.

SHELF LIFE: 2 years.

SPECIFICATIONS:

Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	≥7.0%	GB 5009.3
CP (Dry basis)	≥90.0%	GB 5009.5
Ash	≤6.0%	GB 5009.4
Fat	≤1.0%	GB 5009.6
PH Value	7.3±0.5	5% slurry
Particle Size	≥98.0%	100 mesh through
Standard Plate Count	≤20000cfu/g	GB 4789.2
E. coli	Negative	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10



APPLICATIONS:

- Acts as a Substitute for Meat Protein.