



GALPRO S.R.L.

TEXTURED SOY FLOUR/PROTEIN
GAP TEX 100
SPECIFICATION

Código: PR-03.2

Versión / Version: 04-2022

Fecha / Date: 10/06/2022

1. Definition:

Product obtained by grinding, classification and subsequent extruded of clean, healthy, degreased soy seeds (Glycine max (L) Merrill).

2. Physical characteristics:

2.1. Varieties:

MARCA: GAP TEX 100							
Aspecto / Aspect	Granulado / granulated						Polvo Fino / fine poder (micronizado / micronized)
Medidas	> 8 mm TK	3 – 8 mm T	2 – 8 mm TM	2 – 3 mm TI	< 2 mm TG	100% pasa por tamiz de 1,75 mm G	100 % pasa por tamiz mesh 100 (149 µ) II
							
Color	Marrón claro						Crema

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2.2. Chemical characteristics:

Humidity/Moisture	Max. 9%
Protein	50 – 65% (dry base)
Carbohydrates	30%
Fat	Max. 2%
Ash	Max. 6.5%
Maximum enzymatic activity	Aph 0.15 (ureasic activity)
Row fiber	Max. 3.5%

2.3. Microbiological characteristics (Acceptance criteria)

Salmonella spp.: (Negative 25 gr)

Acceptance criteria (n=5 c=0 negative 25 gr)

Values set according to current food legislation. (CAA), Cap. XIX, art. 1407 -

(Resolución conjunta RESFC-2018-2-APN-SRYGS#MSYDS

Nº2/2018)

2.4 Ingredients

Ingredients: Defatted soy flour

CONTAINS: SOY DERIVED

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2.5. Packaging

Primary container: Polyethylene container.

Secondary container: White laminated polypropylene bag.

We don't use brooches or metal paper clips to close them or any other material which could contaminate the product during the transport, storage, opening or breaking-up.

The containers are original and of first use.

2.6. Labels

Each container has a label with the following information:

Product name & code / Ingredients / batch # / Approvals / manufacture & expiration date / Net weight / contact information / Origin / Registration Info

2.7. Useful life

It has 24 months of useful life from the date of process.

2.8. Packaging: 15-20-25 kgs bag (depending on the product)

Absorption rate: 3:1 (1 portion of product per 3 portion of water)

Hydration time: Instantly to 5-7 minutes

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3. Uses

This product, all natural, made with 100% soy, is a perfect meat extender/substitute. It has the same textured and bite effect as meat.



Substitute beef, pork, chicken or fish.

Prior to use or during manufacturing sausages or pastes, it moistens with three and a half to three times its weight in water, meaning that each texturing Kg yields four out four and half kg.

For its grinding this product moisturizes quickly. Once moistened the product will be stored in the refrigerator and use it as if it were flesh.

“Do not hesitate to contact us for more information. We’ll be grateful to response”

www.galpro.com.ar