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Issue I Revision I

PRODUCT DATA SHEET TEXPRO M-TEXTURED SOY PROTEIN- MINCED 1-4mm

Product description:

Texpro M is manufactured from healthy, NON GMO soybeans which are crushed, dehulled, flaked and extracted. Trough special heat treatment at desired temperatures during extruding all anti nutritional factors are drained, which increases the utilization of proteins.

Ingredients:Shelf life:GMO status:100% Soya18 monthsGMO free

Apperance
Minced flakes

Smell
Neutral, characteristic

Neutral, sweetish
Sweetish
Color
Natural, dark yellow
1-4 mm

Chemical characteristics

Parameter	Limit values	Typical values
Moisture	max 8%	7%
Protein	min 50%	*54%
Fat	max 2%	*1%
Cellulose	max 3,5%	*2%
Ash	max 6,5%	*6%
PDI	- 4	10-35 %

^{*}on dry basis

Typical water hydration capacity 350%

Nutritional values

Parameter	Typical values		
Fat	0,1 g/100g		
*of which saturated	<0,1 g/100g		
Carbohydrates	35 g/100g		
*of which sugar	0,54 g/100g		
Protein	50,1 g/100g		
Salt	0,2 g/100g		
Fiber	1,82 g/100g		
Energy value	1465KJ/345kcal		

Microbiological characteristics:						
Parameter	Unit	Reference values	Testing method			
Total plate count	cfu/g	n=5 c=2 m=10 ⁴ M=10 ⁵	ISO 4833			
Enterobacteriaceae	cfu/g	n=5 c=2 m=10 M=10 ²	ISO 21528			
Clostridium perfringens	cfu/g	n=5 c=1 m=10 M=10 ²	ISO 7937			
Yeast and mold	cfu/g	n=5 c=2 m=10 ² M=10 ³	ISO 21527			
Bacillus cereus	cfu/g	n=5 c=1 m=10 ² M=10 ³	ISO 7932			
Salmonella spp	25g	n= 5 absence	ISO 6579			
Listeria monocytogenes	25g	n= 5 absence	ISO 11290			
Escherichia coli	cfu/g	n=5 absence	ISO 16649			
Sulfito reducer anaaerobia	cfu/g	n=5 c= 5 M=10	ISO 15213			

 $[\]ensuremath{\text{n-}}$ number of sampled units constituting the sample

M-maximum value- not to be exceeded by any of the sampled units

c-number of samples that can be between \boldsymbol{m} and \boldsymbol{M}

 $m\mbox{-limit value-the result is satisfactory}$



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PRODUCT APPLICATION:

PARTICLES

• VEGANS
• VEGETARIANS
• LACTO VEGETARIANS
• KOSHER
• HALAL
• MEAT INDUSTRY

CATERING

• CONTAINS NANO
PARTICLES
• CONTAINS ALCOHOL
• CONTAINS FLAVOURING
• IRRADIATED OR
IONISATED

Storage conditions:

On a dry, cool and winded place, protected from outside impacts.

Recommended: Temperature max 25°C

Relative humidity max 75%

Packaging:

White natron paper bags: 15kg



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STATEMENT OF ALLERGENS							
ALLERGEN	Present in product as ingredient		May contain traces due to the cross-contamination				
Cereals containing gluten and products thereof	☐ YES	X NO	☐ YES	X NO			
Crustaceans and products thereof	□ YES	X NO	□ YES	x NO			
Eggs and products thereof	□ YES	X NO	□ YES	X NO			
Fish and products thereof	□ YES	X NO	□ YES	X NO			
Peanuts and products thereof	□ YES	X NO	☐ YES	X NO			
Soybeans and products thereof	X YES	□ NO	X YES	□ NO			
Milk and products thereof, including lactose	☐ YES	x NO	☐ YES	x NO			
Nuts and products thereof	□ YES	x NO	□ YES	X NO			
Celery and products thereof	☐ YES	x NO	☐ YES	X NO			
Mustard and products thereof	□ YES	X NO	☐ YES	X NO			
Sesame and product thereof	☐ YES	x NO	☐ YES	x NO			
SO2 and sulphites in concentrations higher							
than 10mg/kg or 10mg/l expressed in SO2							
in the final product	□ YES	X NO	□ YES	x NO			
Lupine and products thereof	□ YES	x NO	□ YES	x NO			
Mollusk and products thereof	□ YES	X NO	□ YES	x NO			

BSE/TSE statement: Product doesn't contain ingredients of animal origin.

Legal notice:

The information given in this document is completely accurate to the best of our knowledge. Producer doesn't assume any liability in connection with inadequate usage of product or production, storage and distribution of the final product. The information provided herein are only for informational purpose. The content of this document is subject to change without further notice.

Contact us for the latest version of the document

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