

## PRODUCT DATA SHEET

### TEXPRO M-TEXTURED SOY PROTEIN- MINCED 2-8mm

#### 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:

100% Soya

#### Country of origin:

Serbia

#### Shelf life:

24 months

#### GMO status:

GMO free



#### 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	-	10-35 %
Water hydration capacity	min 1:3	1:3,5

\*on dry basis

#### Nutritional values

Parameter	Typical values
Fat	0,56 g/100g
*of which saturated	0,12 g/100g
Carbohydrates	18,12 g/100g
*of which sugar	8,97 g/100g
Protein	51,04 g/100g
Salt	<0,1 g/100g
Fiber	16,07 g/100g
Energy value	1325KJ/314kcal

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

n- number of sampled units constituting the sample

c-number of samples that can be between m and M

m-limit value-the result is satisfactory

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



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Issue I Revision III

## PRODUCT APPLICATION:

BAKERY INDUSTRY

MEAT INDUSTRY

CONFECTIONERY INDUSTRY

CATERING

YES

NO

- VEGANS
- VEGETARIANS
- LACTO VEGETARIANS
- KOSHER
- HALAL

- 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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<i>Parameter</i>	<i>Limit values</i>	<i>Typical values</i>
<b>HEAVY METALS</b>		
<b>Cadmium</b>	max 0,2mg/kg	< 0,05mg/kg
<b>Mercury</b>	max 0,1mg/kg	< 0,02mg/kg
<b>Lead</b>	max 0,2mg/kg	< 0,2 mg/kg
<b>Arsenic</b>	max 1mg/kg	< 1mg/kg
<b>MYCOTOXINS</b>		
<b>Aflatoxin B1</b>	max 2 µg/kg	<1 µg/kg
<b>Aflatoxin (B1+B2+G1+G2)</b>	max 4 µg/kg	<1 µg/kg
<b>Ochratoxin A</b>	max 5 µg/kg	<1 µg/kg

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**Compliance with EU regulations:**

Regulation EC 1935/2004- on materials and articles intended to come in contact with food

Regulation EC 396/2005- on maximum residue levels of pesticides in or on food and feed of plant and animal origin

Regulation EC 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food

Regulation EC 2023/2006- on good manufacturing practice for materials and articles intended to come in contact with food

Regulation EC 1169/2011- on the provision of food information to consumers

Regulation EC 1829/2003, 1830/2003- on genetically modified food and feed (not subject to mandatory marking)

and all their amendments

<b>STATEMENT OF ALLERGENS</b>				
<b>ALLERGEN</b>	<b>Present in product as</b>		<b>May contain traces due to the cross-contamination</b>	
	<b>ingredient</b>			
Cereals containing gluten and products thereof	<input type="checkbox"/> YES	X NO	X YES	<input type="checkbox"/> NO
Crustaceans and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Eggs and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Fish and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Peanuts and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
<b>Soybeans and products thereof</b>	X YES	<input type="checkbox"/> NO	<input type="checkbox"/> YES	<input type="checkbox"/> NO
Milk and products thereof, including lactose	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Nuts and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Celery and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Mustard and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Sesame and product thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
SO <sub>2</sub> and sulphites in concentrations higher than 10mg/kg or 10mg/l expressed in SO <sub>2</sub> in the final product	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Lupine and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Mollusk and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> 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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