

ProFam[®] 781

Isolated Soy Protein (066-781)

DESCRIPTION

ProFam[®] 781 isolated soy protein is specially processed for applications where a very low-viscosity protein is desired, such as in dairy-free products and milk replacers, nutritional supplements, spray-dried products, creamers and high-fat powders.

PROXIMATE DATA

% Moisture, max.	6
% Protein (Nx6.25, mfb), min.	90
% Fat (acid hydrolysis), max	4
% Ash, max.	6
Calories (per 100g)	380
% Granulation thru U.S. #100	90

MICROBIOLOGICAL DATA

Standard Plate Count.	10,000 cfu/g
Salmonella (Class II)	Negative
E. coli	Negative
Yeast & Mold	100 cfu/g
Coliforms	10 cfu/g

TYPICAL MINERALS (MG/100 G)

Sodium	700-1000
Potassium	600-1000
Calcium	50-150
Phosphorus	600-900
Iron	8-13
Magnesium	25-50

STORAGE

Shelf life – 18 months. Care should be taken to ensure storage temperature does not exceed 75° F. (25° C) for an extended period of time, during storage. Functional properties of this protein are not guaranteed should product be stored above this temperature for extended periods.

INGREDIENTS/LABELING

Isolated Soy Protein

For nutritional information see Isolated Soy Protein Nutritional Information Sheet

TYPICAL AMINO ACIDS (G/100 G PROTEIN)

Aspartic Acid	11.5
*Threonine	3.7
Serine	5.0
Glutamic Acid	19.2
Proline	5.2
Glycine	4.1
Alanine	4.1
Cystine	1.3
*Valine	4.8
*Methionine	1.3
*Isoleucine	4.8
*Leucine	7.8
Tyrosine	3.7
*Phenylalanine	5.0
*Histidine	2.5
*Lysine	6.3
Arginine	7.7
*Tryptophan	1.6

* Essential amino acids

PACKAGING

Available in 20 kg (44.092 lb.) net weight, multi-wall, poly-lined paper bags. Other options available upon request.

NOTE

This product is Kosher Pareve, bears the O.U. symbol of certification, and is Halal certified.

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