

Textured Vegetable Protein WILCONT 201 Series

Product Description

Wilcont 201 Series is non-GMO textured vegetable protein products. The appearance is yellow to yellowish brown. It is characterized by high protein content, low fat, and fiber structure similar to meat. It is widely used in meat products, fillings, canned meat, meatballs, sausages, ham and other quick-frozen products, leisure products and vegetarian food.

Sensory Index

Analysis	Control Standards	Test Method
Appearance	Yellow to yellowish brown	Organoleptic
Shape	Irregular flake、chunk、granular	Organoleptic
Smell	Beans smell, no smell	Organoleptic

Physicochemical Index

Analysis	Control Standards	Test Method
Moisture ,%	≤12.0	GB 5009.3
Protein(Dry Basis ,N*6.25),%	≥68.0	GB 5009.5
Fat ,%	≤1.0	GB 5009.6
Ash ,%	≤8.0	GB 5009.4

Microbiological Index

Analysis	Control Standards	Test Method
Standard Plate Count ,CFU/g	≤10000	GB 4789.2
Coliform ,CFU/g	≤10	GB 4789.3
Yeast and Mold ,CFU/g	≤100	GB 4789.15
E. coli,/g	Negative	AOAC 991.14
Salmonella,/25g	Negative	GB 4789.4

Shelf life And Storage

Under the specified storage and transportation conditions, the shelf life is 18 months, and the product should be stored at temperatures below 28℃ and humidity below 65%.

Package

20kg paper bags

Ingredients

Soy protein concentrate

Certificates

ISO9001, ISO14000, HACCP, IP, Kosher and Halal.