

## PRODUCT INFORMATION

See also [Http://www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>TVP chunky soy fine</b>
<b>Code</b>	<b>11233</b>
<b>Country of origin</b>	<b>France</b>
<b>Last update</b>	<b>26-09-2018</b>
<b>Issue date</b>	<b>02-07-2015</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Soybeans</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>The soybeans are cleaned. The clean soybeans are mechanically pressed to remove the oil. The defatted soyflour (soya press cake) goes through an extruder. The maximum temperature inside is 175 ° C The TVP is cooled down, dried, sieved, metal detected and after this the TVP is packed.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Product specific, without any foreign taste</b>
<b>Colour</b>	<b>Light brown</b>
<b>Taste</b>	<b>Product specific, without any foreign taste</b>
<b>Appearance</b>	<b>5 – 8 mm</b>

<b>Packing</b>			
<b>Net content</b>	<b>10 kg</b>		
<b>Kind of packing</b>	<b>Carton box with plastic inner bag</b>		
<b>Packing size (L x W x H)</b>	<b>60*40*24</b>		
<b>Packing/layer</b>	<b>5</b>	<b>Layers/pallet</b>	<b>7</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool and dry</b>
<b>Maximum shelf life</b>	<b>15 Months after production in original package. Repack nitrogen flushed is advised</b>

Nutritional values (per 100 gram)		(from supplier)
<b>Energy</b>	<b>1461 KJ</b> <b>348 Kcal</b>	
<b>Protein (g)</b>	<b>44.6</b>	
<b>Fat (g)</b>	<b>7.3</b>	<b>Saturated: 1.0</b>
<b>Carbohydrates (g)</b>	<b>15.4</b>	<b>Sugars: 10.0</b>
<b>Dietary fibre (g)</b>	<b>20.7</b>	
<b>Moisture (%)</b>	<b>&lt;8</b>	
<b>Salt (g)</b>	<b>0.021</b>	

Analytical properties	
<b>Ash (%)</b>	<b>5 - 7</b>
<b>Water binding Capacity (approximately%)</b>	<b>200</b>

Microbiological Properties	
<b>Total Plate Count (cfu/g)</b>	<b>&lt; 500.000</b>
<b>Yeast and Moulds (cfu/g)</b>	<b>&lt; 500</b>
<b>E.coli (cfu/g)</b>	<b>&lt;10</b>
<b>Salmonella(cfu/25 g)</b>	<b>Absent</b>
<b>Heavy metals</b>	<b>In accordance with EC legislation 1881/2006</b>

Allergy list (+ = present, - = absent and * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	+	Sesame-oil	-
Soya oil	+	Glutamate (added E620-E625)	-
Gluten	*	Sulfite (E220-E228)	-
Wheat	*	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates )	-
Nut-oil	-		

\* Wheat is used as crop rotation

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No