

Product Specification



Product Title ALLERGEN FREE SOYA CONCENTRATE REPLACER 25KG

Product Code OC30228

INGREDIENTS LIST : 100% peas (pisum sativum).

PRODUCT DESCRIPTION:

Flour of dehulled and microgrinded peas, made by extrusion/cooking.

Yellow powder. Natural vegetable ingredient.

Fonctional pea flour produced with selected varieties of yellow peas.

MAIN PROPERTIES:

Emulsifying capacity 1/5/5 (oil-water).

Gel ratio 1/4 (water) after cooking at 75°C.

Improve firmness and binding effect in cooked meat products.

Substitution of soya concentrate and starch, , reduce recipe cost.

APPLICATIONS:

Emulsified sausage, Mortadella, Francfort, Kebab, Ham, lucheon meat, nuggets, meat loaf,

Soups: UHT, tinned, dehydrated, fresh,

Health foods: gluten free.

% IN RECIPES: 1-5% in cooked meat or fish products

Video link: <https://www.youtube.com/watch?v=VbsTnBwy8UM&feature=youtu.be>

CHARACTERISTICS :

PHYSICAL CHARACTERISTICS	
Color	Yellow
Odor	Neutral

AUTRES	
Paramètre	Valeur attendue
Water retention	1+3 à 1+5
Oil retention	1+1,5 à 1+2,5

MICROBIOLOGICAL ANALYSIS	
Total viable count	< 50 000/g
Yeast + Moulds	< 300/g
Salmonella	absence/25g

NUTRITIONAL DATA	
Parameter	Expected value
Energetic value	366kcal
(per 100 grams of products)	1548 kJ
Proteins on dry product	24 % ± 2
Fat	2,0% ± 0,5
which saturated	0,3% ± 0,5
Carbohydrates	59% ± 2
which sugars	3% ± 1
Salts	0,0% ± 0,1
Total fibers	8,5% ± 1
Mineral salts (ashes)	3% ± 1
Humidity	< 8 %
GRANULOMETRY	
Parameter	Expected value
< 100 µm	> 90 %

ALLERGENS INFORMATIONS *							
A : Absence ; P : Presence							
Fish	A	Egg	A	Nuts	A	Soya	A*
Lupine	A	Peanuts	A	Milk	A	Celery	A
Mustard	A	Sesame	A	Sulphites	A	Gluten	A*
Shellfish	A	Molluscs	A				

PACKAGING AND STORAGE:

Multifolded paper bag weighing 25kg on 750kg pallets (80*120) or 1000kg pallets (100*120) with protective film.

Stock in a cool and dry place.

DLUO : 24 months

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Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

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