



Certificate of Analysis

Soya Protein Concentrate (70%)

Parameter Code & Description	Specification
CHEMICAL ANALYSIS	
Protein (on dry basis)	70% Min.
Moisture	8% Max.
Crude Fiber	3.5% Max.
Total Fat / Oil Content	1% Max.
pH (w/v soln.105)	6.5 – 6.8
Ash (on dry basis)	7% Max.
PHYSICAL ANALYSIS	
Color/Appearance	Off White to Creamish
Texture	Free Flowing Powder
Taste	Bland
Odor	Odorless
Powder	Spray Dried Powder
Mesh Size	90% Pass through 100 Mesh
MICROBIOLOGICAL ANALYSIS	
Total Plate Count	≤ 20,000 cfu/gm
E-Coli	Negative
Coliform	Negative
Salmonella	Negative
Yeast & Moulds	≤ 100 cfu/gm

Packing: 25 kg, 50 kg Bags, with inner plastic liner inside.

Shelf Life: 18 months from the date of manufacturing, if stored in unopened packing.

Storage: The product must be kept at clean place, away from direct heat, sunlight, and moisture at ambient temperatures.