



## Index of Soy Protein Series Products

Type		Model	Application	Annual Capacity
Isolated Soy Protein	Meat Type	YP901A	Ham, sausage, flour products, vegetarian foods, etc.	120,000 MT
		YP901B	Sausage, granule sausage, snack foods, plant based foods, etc.	
		YP901D	Quick-frozen foods, meat products, texturized protein, etc.	
		YP928Z	Injection products, extrusion products, etc.	
	Vegetarian Type	YP901E	Vegetarian foods, quick-frozen foods, etc.	
	Beverage Type	YP928A	Dairy product, sports drink, etc.	
		YP928C	Protein powder, meal replacement powder, etc.	
		YP928D	Infant formula, health-care products, etc.	
		YP926B	Plant protein beverage, high protein meal replacement, FSMP foods, etc.	
	Fermentation Type	YP932A	Culture medium, nutrition bars, etc.	
		YP932B	Fermentation products, hydrolyzed protein, etc.	
Concentrated Soy Protein		YP701A	Quick-frozen foods, sausage, etc.	70,000 MT
		YP701B	Sausage、 meat stuffing, etc.	
Soy Fiber		YP301A	Quick-frozen foods, bakery foods, ketchup, etc.	10,000 MT
Soy Flour		YP510A	Sausage, wheat flour, culture medium, etc.	10,000 MT
Soy Flake	Edible Soy Flake	YE4601	Condiment, hydrolyzed protein, etc.	5,000 MT
	Low Temperature Soy Flake	YP5102A	Isolated protein, concentrated protein	200,000 MT
		YP5088C	Fibrous texturized plant protein	
		YP5082D	Texturized protein	

## YP901A

### Meat Type, Isolated Soy Protein

#### Application:

Ham, sausage, quick-frozen foods, flour products, vegetarian foods, etc.

#### Characteristics:

High water binding, fat binding

#### Product Analysis:



Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	$\leq 7.0\%$	GB 5009.3
CP (Dry basis)	$\geq 90.0\%$	GB 5009.5
Ash	$\leq 8.0\%$	GB 5009.4
Fat	$\leq 1.0\%$	GB 5009.6
pH Value	$7.0 \pm 1.0$	5% slurry
Particle Size	$\geq 96.0\%$	100 mesh through
Standard Plate Count	n=5 c=2 m=5000 cfu/g M=10000 cfu/g	GB 4789.2
Coliform	n=5 c=1 m=10 cfu/g M=100 cfu/g	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10

#### Recommended Application Method:

1. Put YP901A into the ingredients at the ratio of 3%-5% and chop together.
2. Chop YP901A into emulsion lumps at the ratio of 1:5.75:5.75, then add it to the products.

The above methods are only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.

## YP901B

### Meat Type, Isolated Soy Protein

#### Application:

Sausage, granule sausage, snack foods, meat stuffing, meat balls, plant based food, etc.

#### Characteristics:

High gelling

#### Product Analysis:



Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	$\leq 7.0\%$	GB 5009.3
CP (Dry basis)	$\geq 90.0\%$	GB 5009.5
Ash	$\leq 6.0\%$	GB 5009.4
Fat	$\leq 1.0\%$	GB 5009.6
pH Value	$7.3 \pm 0.5$	5% slurry
Particle Size	$\geq 96.0\%$	100 mesh through
Standard Plate Count	$n=5$ $c=2$ $m=5000$ cfu/g $M=15000$ cfu/g	GB 4789.2
Coliform	$n=5$ $c=1$ $m=10$ cfu/g $M=100$ cfu/g	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10

#### Recommended Application Method:

1. Put YP901B into the ingredients at the ratio of 3%-5% and chop together.
2. Chop YP901B into hydration lumps at the ratio of 1:5 or emulsion lumps at the ratio of 1:5.75:5.75, then add it into the products.

The above methods are only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.

## YP901D

### Meat Type, Isolated Soy Protein

#### Application:

Sausage, meat ball, quick-frozen foods, surimi products, meat products, snack foods, textured protein, extrusion protein, etc.

#### Characteristics:

High water absorption and gelling

#### Product Analysis:



Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	$\leq 7.0\%$	GB 5009.3
CP (Dry basis)	$\geq 90.0\%$	GB 5009.5
Ash	$\leq 5.0\%$	GB 5009.4
Fat	$\leq 1.0\%$	GB 5009.6
pH Value	$7.5 \pm 1.0$	5% slurry
Particle Size	$\geq 96.0\%$	100 mesh through
Standard Plate Count	n=5 c=2 m=5000 cfu/g M=10000 cfu/g	GB 4789.2
Coliform	n=5 c=1 m=10 cfu/g M=100 cfu/g	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10

#### Recommended Application Method:

1. Mix YP901D with the ingredients at the ratio of 3%-5% and chop together.
2. Mix YP901D with the ingredients at the ratio of 1%-5% and tumbling processing.
3. Chop YP901D into hydration lumps at the ratio of 1:5 or chop it into emulsion lumps at the ratio of 1:5.75:5.75, then put it into the products.

The above methods are only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.

## YP928Z

### Meat Type, Isolated Soy Protein

#### Application:

Injection meat products such as salty ham, bacon  
extrusion products such as nutrition bar, cereal bar, etc.

#### Characteristics:

Low viscosity, high dispersity

#### Product Analysis:



Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	$\leq 7.0\%$	GB 5009.3
CP (Dry basis)	$\geq 90.0\%$	GB 5009.5
Ash	$\leq 6.0\%$	GB 5009.4
Fat	$\leq 1.0\%$	GB 5009.6
pH Value	$7.0 \pm 1.0$	5% 浓度
Particle Size	$\geq 96.0\%$	100 mesh through
Standard Plate Count	n=5 c=2 m=5000 cfu/g M=10000 cfu/g	GB 4789.2
Coliform	n=5 c=1 m=10 cfu/g M=100 cfu/g	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10

#### Recommended Application Method:

Mix YP928Z with other ingredients into solution at the ratio of 5%-6% and inject it into the products.  
The above method is only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.

## YP901E

### Vegetarian Type, Isolated Soy Protein

#### Application:

High protein Tofu, dried Tofu, vegetarian foods, surimi products, quick-frozen foods, textured protein

#### Characteristics:

High emulsification

#### Product Analysis:



Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	$\leq 7.0\%$	GB 5009.3
CP (Dry basis)	$\geq 90.0\%$	GB 5009.5
Ash	$\leq 6.0\%$	GB 5009.4
Fat	$\leq 1.0\%$	GB 5009.6
pH Value	$7.5 \pm 1.5$	5% 浓度
Particle Size	$\geq 96.0\%$	100 mesh through
Standard Plate Count	n=5 c=2 m=5000 cfu/g M=15000 cfu/g	GB 4789.2
Coliform	n=5 c=1 m=10 cfu/g M=100 cfu/g	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10

#### Recommended Application Method:

- 1.Put YP901E into the recipe at the ratio of 10%-14% and chop together.
- 2.Chop YP901E with water and vegetable oil at the ratio of 1:6:1 into emulsification lumps.

The above methods are only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.

## YP928A

### Beverage Type, Isolated Soy Protein

#### Application:

Plant protein beverage, double protein beverage, dairy products, sports drink, etc.

#### Characteristics:

Excellent flavor and solubility

#### Product Analysis:



Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	$\leq 7.0\%$	GB 5009.3
CP (Dry basis)	$\geq 90.0\%$	GB 5009.5
Ash	$\leq 6.0\%$	GB 5009.4
Fat	$\leq 1.0\%$	GB 5009.6
pH Value	$7.0 \pm 1.0$	5% slurry
Particle Size	$\geq 96.0\%$	100 mesh through
Standard Plate Count	$n=5$ $c=2$ $m=5000$ cfu/g $M=10000$ cfu/g	GB 4789.2
Coliform	$n=5$ $c=1$ $m=10$ cfu/g $M=100$ cfu/g	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10

#### Recommended Application Method:

Put YP928A into beverages or dairy products at the ratio of 0.5%-3% and homogenize, to increase protein percentage.

The above method is only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.

## YP928C

### Beverage Type, Isolated Soy Protein

#### Application:

Solid beverage, protein powder, meal replacement powder, dairy products, health-care products, etc.

#### Characteristics:

Excellent flavor, good dissolving ability

#### Product Analysis:



Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	$\leq 5.5\%$	GB 5009.3
CP (Dry basis)	$\geq 90.0\%$	GB 5009.5
Ash	$\leq 5.0\%$	GB 5009.4
Fat	$\leq 0.5\%$	GB 5009.6
pH Value	$7.0 \pm 1.0$	5% slurry
Particle Size	$\geq 96.0\%$	100 mesh through
Standard Plate Count	n=5 c=2 m=1000 cfu/g M=5000 cfu/g	GB 4789.2
Coliform	n=5 c=1 m=10 cfu/g M=100 cfu/g	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10

#### Recommended Application Method:

Blend YP928C with other nutritious ingredients as solid beverage or health-care products to drink after being brewed with warm water.

The above method is only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.



## YP928D

### Beverage Type, Isolated Soy Protein

#### Application:

Protein powder, baby formula milk powder, sports drink, health-care products, etc.

#### Characteristics:

Good dispersity, good dissolving ability

#### Product Analysis:



Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	$\leq 5.5\%$	GB 5009.3
CP (Dry basis)	$\geq 90.0\%$	GB 5009.5
Ash	$\leq 5.0\%$	GB 5009.4
Fat	$\leq 0.5\%$	GB 5009.6
pH Value	$7.0 \pm 1.0$	5% slurry
Particle Size	$\geq 96.0\%$	100 mesh through
Standard Plate Count	n=5 c=2 m=1000 cfu/g M=5000 cfu/g	GB 4789.2
Coliform	n=5 c=1 m=10 cfu/g M=100 cfu/g	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10

#### Recommended Application Method:

Blend YP928D with other nutritious ingredients as solid beverage or health-care products after being brewed with warm water.

The above method is only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.

## YP926B

### Beverage Type, Isolated Soy Protein

#### Application:

Plant protein beverage, double protein, high protein meal replacement, FSMP food, etc.

#### Characteristics:

Excellent flavor and solubility, good stability, low viscosity



#### Product Analysis:

Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	$\leq 7.0\%$	GB 5009.3
CP (Dry basis)	$\geq 90.5\%$	GB 5009.5
Ash	$\leq 6.0\%$	GB 5009.4
Fat	$\leq 1.0\%$	GB 5009.6
pH Value	$7.0 \pm 1.0$	5% slurry
Particle Size	$\geq 96.0\%$	100 mesh through
Standard Plate Count	$n=5$ $c=2$ $m=3000\text{cfu/g}$ $M=10000\text{cfu/g}$	GB 4789.2
Coliform	$n=5$ $c=1$ $m=10\text{cfu/g}$ $M=100\text{cfu/g}$	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10

#### Recommended Application Method:

Put YP928A into beverages or dairy products at the ratio of 1%-5% and homogenize, to increase protein percentage.

The above method is only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.

## YP932A

### Fermentation type, Isolated Soy Protein

#### Application:

Liquid culture medium, nutrition bar, etc.

#### Characteristics:

Low viscosity, high dispersity

#### Product Analysis:



Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	$\leq 7.0\%$	GB 5009.3
CP (Dry basis)	$\geq 90.0\%$	GB 5009.5
Ash	$\leq 6.0\%$	GB 5009.4
Fat	$\leq 1.0\%$	GB 5009.6
pH Value	$7.0 \pm 1.0$	5% slurry
Particle Size	$\geq 96.0\%$	100 mesh through
Standard Plate Count	n=5 c=2 m=5000cfu/g M=10000cfu/g	GB 4789.2
Coliform	n=5 c=1 m=10cfu/g M=100cfu/g	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10

#### Recommended Application Method:

1. Dissolve YP932A into the solution at the ratio of 10%-20%, stir or homogenize as nitrogen sources or replace other nitrogen source.
2. Blend YP932A with other ingredients and put into culture medium.

The above methods are only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.

## YP932B

### Fermentation type, Isolated Soy Protein

#### Application:

Culture medium, soy peptide, fermentation products, hydrolyzed protein

#### Characteristics:

High utilization

#### Product Analysis:



Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	$\leq 7.0\%$	GB 5009.3
CP (Dry basis)	$\geq 90.0\%$	GB 5009.5
Ash	$\leq 6.0\%$	GB 5009.4
Fat	$\leq 1.0\%$	GB 5009.6
pH Value	$7.5 \pm 1.0$	5% slurry
Particle Size	$\geq 96.0\%$	100 mesh through
Standard Plate Count	n=5 c=2 m=5000cfu/g M=10000cfu/g	GB 4789.2
Coliform	n=5 c=1 m=10cfu/g M=100cfu/g	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10

#### Recommended Application Method:

1. Dissolve YP932B into the solution at the ratio of 10%-15%, and stir or homogenize as nitrogen sources or replace other nitrogen source.
2. Blend YP932B with other ingredients and put into culture medium.

The above methods are only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.

## YP701A

### Functional Concentrated Soy Protein

#### Application:

Sausage, surimi products, quick-frozen foods,  
vegetarian foods

#### Characteristics:

High water binding and fat binding

#### Product Analysis:



Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	≤7.0%	GB 5009.3
CP (Dry basis)	≥65.0%	GB 5009.5
Ash	≤6.0%	GB 5009.4
Fat	≤1.0%	GB 5009.6
pH Value	7.5±1.0	5% slurry
Particle Size	≥96.0%	100 mesh through
Standard Plate Count	n=5 c=2 m=5000cfu/g M=10000cfu/g	GB 4789.2
Coliform	n=5 c=1 m=10cfu/g M=100cfu/g	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10

#### Recommended Application Method:

1. Put YP701A into the ingredients at the ratio of 3%-5% and chop together.
2. Chop YP701A into emulsion lumps at the ratio of 1:6:5, then put it into the products.

The above methods are only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.

## YP701B

### Functional Concentrated Soy Protein

#### Application:

Sausage, granule sausage, snack food,  
meat stuffing, meat balls

#### Characteristics:

High gelling



#### Product Analysis:

Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	$\leq 7.0\%$	GB 5009.3
CP (Dry basis)	$\geq 70.0\%$	GB 5009.5
Ash	$\leq 6.0\%$	GB 5009.4
Fat	$\leq 1.0\%$	GB 5009.6
PH Value	$7.5 \pm 1.0$	5% slurry
Particle Size	$\geq 96.0\%$	100 mesh through
Standard Plate Count	n=5 c=2 m=5000cfu/g M=10000cfu/g	GB 4789.2
Coliform	n=5 c=1 m=10cfu/g M=100cfu/g	GB 4789.3
Salmonella	Negative	GB 4789.4
Staphylococcus	Negative	GB 4789.10

#### Recommended Application Method:

1. Put YP701B into the ingredients at the ratio of 3%-5% and chop together.
2. Chop YP701B into emulsion lumps at the ratio of 1:5.75:5.75 then put it into the products.

The above methods are only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.

## YP301A

### Soy Fiber

#### Application:

Meat products, quick-frozen foods, bakery foods, health-care products, ketchup, sauces, beverage, etc.

#### Characteristics:

Strong water binding



#### Product Analysis:

Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	$\leq 10.0\%$	GB 5009.3
Dietary Fiber (Dry basis)	$\geq 60.0\%$	GB 5009.88
PH Value	$7.0 \pm 1.0$	5% slurry
Particle Size	90.0%	100 mesh through
Standard Plate Count	$\leq 30000$ cfu/g	GB 4789.2

#### Recommended Application Method:

1. Put YP301A into the ingredients at the ratio of 3%-8% and chop together.
2. Mix YP301A with water at the ratio 1:8, then put it into quick-frozen foods.

The above methods are only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 24MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.



## YP510A

### Soy Flour

#### Application:

Sausage, textured protein, extrusion protein, wheat flour, culture medium, etc.

#### Characteristics:

Low degeneration, high NSI, high CP



#### Product Analysis:

Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white powder	By visual perception
Moisture	$\leq 10.0\%$	GB 5009.3
CP (Dry basis)	$\geq 50.0\%$	GB 5009.5
Ash	$\leq 7.0\%$	GB 5009.4
Fat	$\leq 2.0\%$	GB 5009.6
Particle Size	$\geq 95.0\%$	100 mesh through
Standard Plate Count	$\leq 50000\text{cfu/g}$	GB 4789.2
Coliform	$\leq 2400\text{MPN/100g}$	GB 4789.3

#### Recommended Application Method:

1. Mix YP510A with water and other ingredients to produce textured protein or extrusion protein.
2. Put YP510A into flour at the ratio of 1‰-3‰ as flour improver.
3. Put YP510A into the ingredients at the ratio of 3‰-1% and chop together to make sausages.

The above methods are only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

The outer is paper-polymer bag, the inner is food grade polythene plastic bag.

Net weight: 20kg /bag

Without pallet---12MT/20'GP, 25MT/40'GP;

With pallet---10MT/20'GP, 20MT/40'GP.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.



## YE4601

### Edible Soy Flake

#### Application:

Condiment, hydrolyzed protein

#### Characteristics:

Safety, stability, excellent flavor



#### Product Analysis:

Assay	Specifications	Methods of Analysis
Appearance	Bright color, light reddish brown, uniform flake	By visual perception
Moisture	$\leq 12.0\%$	GB/T 10358
CP (Dry basis)	$\geq 46.0\%$	GB 5009.5
NSI	20%-30%	/
Impurity	$\leq 0.1\%$	GB/T 21494
Fat (Dry basis)	$\leq 1.0\%$	GB 5009.6
Crude Fiber (Dry basis)	$\leq 5.0\%$	GB/T 5515
Ash	$\leq 6.5\%$	GB 5009.4
Sand content	$\leq 0.4\%$	GB/T 5508

#### Recommended Application Method:

1. After steaming and cooling, the product could be inoculated for fermentation, to extract soy sauce.
2. Mix the product with water in a certain proportion, add enzyme preparation and hydrolyze it into peptide.

The above methods are only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

In woven bag, 50kg/bag, it can be customized if special requirements.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 18 months from manufacturing date.

## YP5102A

### Low-temperature Defatted Soy Flake

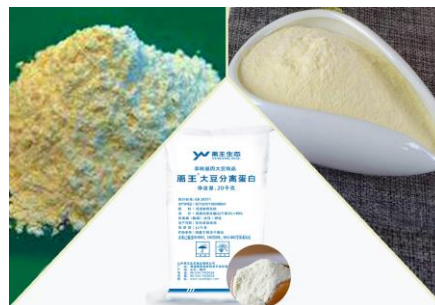
#### Application:

Isolated soy protein, concentrated soy protein

#### Characteristics:

Safety, stability and high function

#### Product Analysis:



Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white flakes	By visual perception
Moisture	≤9.5%	GB/T 10358
CP (Dry basis)	≥55.0%	GB 5009.5
NSI	≥80.0%	/
Crude Fat (Dry basis)	≤0.7%	GB 5009.6
Crude Fiber (Dry basis)	≤3.5%	GB/T 5515
Ash	≤6.5%	GB 5009.4
Sand	≤0.01%	GB/T 5508
Impurity	≤0.1%	GB/T 21494

#### Recommended Application Method:

Dissolve this product in water at ratio of 1:8 to extract protein.

The above methods are only for reference, customer can apply according to its own recipe

#### Packing & Transportation:

In woven bag, 50kg/bag, it can be customized if special requirements.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.

## YP5088C

### Low-temperature Defatted Soy Flake

#### Application:

Extrusion protein, texturized protein,  
concentrated soy protein

#### Characteristics:

Safety, stability, less impurity



#### Product Analysis:

Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white flakes	By visual perception
Moisture	$\leq 9.5\%$	GB/T 10358
CP (Dry basis)	$\geq 50.0\%$	GB 5009.5
NSI	$\geq 80.0\%$	/
Fat (Dry basis)	$\leq 0.7\%$	GB 5009.6
Crude Soy fiber (Dry basis)	$\leq 3.5\%$	GB/T 5515
Ash	$\leq 6.5\%$	GB 5009.4
Sand	$\leq 0.01\%$	GB/T 5508
Impurity	$\leq 0.1\%$	GB/T 21494

#### Recommended Application Method:

Mix the product with water and other ingredients in a certain proportion, extrusion for use.

The above methods are only for reference, customer can use according to its own recipe.

#### Packing & Transportation:

In woven bag, 50kg/bag, it can be customized if special requirements.

#### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

#### Shelf-life:

Best within 12 months from manufacturing date.

YP5082D

## Low-temperature Defatted Soy Flake

### Application:

Extrusion protein, texturized protein



### Characteristics:

Safety, stabilization, less impurity

### Product Analysis:

Assay	Specifications	Methods of Analysis
Appearance	Light yellow or milky white flakes	By visual perception
Moisture	$\leq 9.5\%$	GB/T 10358
CP (Dry basis)	$\geq 52.0\%$	GB 5009.5
NSI	$\geq 80.0\%$	/
Fat (Dry basis)	$\leq 0.7\%$	GB 5009.6
Crude Soy fiber (Dry basis)	$\leq 3.5\%$	GB/T 5515
Ash	$\leq 6.5\%$	GB 5009.4
Sand	$\leq 0.01\%$	GB/T 5508
Impurity	$\leq 0.1\%$	GB/T 21494

### Recommended Application Method:

Mix the product with water and other ingredients in a certain proportion, extrusion for use.

The above methods are only for reference, customer can use according to its own recipe.

### Packing & Transportation:

In woven bag, 50kg/bag, it can be customized if special requirements.

### Storage:

Store in dry and cool condition, keep away from material with odor or of volatilization, protect from water and wet.

### Shelf-life:

Best within 12 months from manufacturing date.