



## Specification of Soy Fiber(SF-D)

### **【Description】**

Soy fiber refers to the generic terms of macromolecular saccharides which can not be digested by human's digestive enzymes. It is a natural raw material which is extracted from NON-GMO soybean or soy flake and processed by purification, separation, drying, pulverization and other production processes. We adopt refining technology to produce SF-D and it is the best taste and flavor fiber in all models of soy fiber.

### **【Features】**

1. Adopt refining technology to wipe off bean and peculiar odor.
2. Good water-holding capacity, it can absorb several times water than its own weight .
3. Good emulsibility. It can improve food structure and provide smooth taste.
4. Low viscosity thickener, high endurance to acid, alkali, heat, salt and shear.

### **【Applications】**

It can be mainly used in dairy products, as an emulsifiers, and it can also enhance the water-holding capacity and improve cohesiveness, texture, and taste of product. It can replace starch in dairy products to maintain refreshing taste of non-stick when increasing the consistency of the product.

### **【Storage Condition】**

Store in cool and dry place, and keep away from direct sunlight and high temperature.

### **【Shelf-life】**

24 months

### **【Country of Origin】**

China

### **【Inspection Certificate】**

ISO9001-2000, HACCP, NON-GMO IP, HALAL, KOSHER



### 【Packing Details】

20kg bag or 20kg drum.

### 【Specifications】

Items	Test Method	Specification
Color	GB/T 22494-2008	Creamy white or slight yellow powder
Flavor	GB/T 22494-2008	Inherent odor and taste of soy fiber
Moisture (%)	GB 5009.3-2016	≤10
Ash Content (on Dry Basis) (%)	GB 5009.4-2016	≤5
Total Fiber Content (%)	GB 5009.88-2014	≥60
Soluble Fiber Content (%)	GB 5009.88-2014	≥5
Lead (mg/kg)	GB 5009.12-2017	≤1.0
Arsenic (mg/kg)	GB 5009.11-2014	≤0.5
Total plate count (CFU/g)	GB 4789.2-2016	≤30000
Salmonella	GB 4789.4-2016	Not detected
Shigella	GB 4789.5-2012	Not detected
Staphylococcus Aureus	GB 4789.10-2016	Not detected
Coliforms (MPN/100g)	GB 4789.3-2003	≤90
Mould & Yeast (CFU/g)	GB 4789.15-2016	≤50

Above all the specifications are complying with GB/T 22494-2008 standards