



## Specification of Soy Fiber(SF-M)

### 【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. SF-M is the fine and smooth product in soy fiber.

### 【Features】

1. Adopt unique production process to produce fine and smooth powder.
2. Good water-holding capacity, it can absorb several times water than its own weight.
3. Good emulsifiability, water-holding ability, oil-holding capacity. It can reduce the greasy taste, enhance the wetness and tastiness, improve the texture.
4. Low viscosity thickener, high endurance to acid, alkali, heat, salt and shear.
5. Good freeze-thaw resistance, it can absorb much water and reduce water activity. It can prevent the formation of large ice crystals during quick frozen process.
6. Easy to dissolve. It will not aggregate easily.

### 【Applications】

It can be mainly used in meat products as a filling material to prevent seeping of water and oil . It can significantly improve the toughness of meat products and increase dietary fiber content in health foods. It can be used in solid beverage to improve the solubility.

### 【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