



## PRODUCT SPECIFICATION

### PRODUCT DETAILS

Product Name Soya Protein Concentrate Pdr SF 20KG

Kerry Code 20035869

Product Description Free flowing material

### INGREDIENT LISTING

Soy protein concentrate 100%

The ingredient declaration above must be labelled up on the final product to include all declarable allergen data in line with the current 'Food Labelling Regulations, as amended'.

### USAGE / APPLICATION INFORMATION

Use as required

### PHYSICAL & CHEMICAL PARAMETERS

Test	Min	Target	Max	Units	Method
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#### TYPICAL VALUES:

Oil: 1.5% max

pH (1:10 susp.): 7.0 +/- 0.5 not tested

1.94mm Sieve

Ash 8% max

Protein dry basis 67.1% min

Moisture 7.0% max

### MICROBIOLOGICAL DATA

Test	Target Value	Method
Coliforms	<10 cfu / g	
E. coli	<3 cfu / g	
Listeria monocytogenes	NOT DETECTED	
Moulds	<500 cfu / g	
Salmonella spp. in 25g	NOT DETECTED	
Total Viable Count	<20000 cfu / g	
Yeasts	<500 cfu / g	

Kerry Code 20035869

Spec Version: 007

Spec Status: Commercialised Kerry Approved

SCROSS1

Issue date: 7/10/2021

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<b>ALLERGEN DATA</b>				
<b>Allergen</b>	<b>Requires Labelling? Yes/No</b>	<b>Source</b>	<b>Present on Line? Yes/No</b>	<b>Present on Site? Yes/No</b>
Peanuts and products thereof	No		No	No
Nuts (other than peanuts) and products thereof (1)	No		No	No
Cereals containing gluten (2)	No		No	No
Crustaceans and products thereof	No		No	No
Egg and products thereof	No		No	No
Fish and products thereof	No		No	No
Soybeans and products thereof	Yes		No	No
Milk and products thereof (including lactose)	No		No	No
Celery and products thereof	No		No	No
Mustard and products thereof	No		No	No
Sesame Seeds and products thereof	No		No	No
Molluscs and products thereof	No		No	No
Lupin and products thereof	No		No	No
Sulphur Dioxide/Sulphites > 10ppm	No		No	No

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to Regulation (EU) 1169/2011 annex II as amended.

(1) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof, except for nuts used for making alcohol distillates including ethyl alcohol of agricultural origin;

(2) Cereals containing gluten. namely; wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof. except; (a) wheat based glucose syrups including dextrose(\*); (b) wheat based maltodextrins(\*); (c) glucose syrup based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;

(\* ) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.

SUITABILITY DATA	Yes = Suitable, No = Unsuitable	Comment/Certification Status
Vegetarian (Ova-lacto)	Yes	
Vegan	Yes	
Coeliac <100ppm gluten (by calculation)	Yes	
Coeliac <20ppm gluten (by calculation)	Yes	
	<b>Suitable / Not Suitable</b>	
Kosher	Suitable	
Halal	Suitable	
Organic	Not Suitable	

\*The suitability assessments above are based on the raw materials used in the product

NUTRITION INFORMATION		
Nutrient	Typical Value	Unit
Energy in kJ	1,384.0	kJ / 100 g
Energy in kcal	328.0	kcal / 100 g
Fat	1.2	g / 100 g
Saturated fat	0.3	g / 100 g
Monounsaturated fat	0.3	g / 100 g
Polyunsaturated fat	1.0	g / 100 g
Total carbohydrates	19.8	g / 100 g
Available carbohydrates	2.8	g / 100 g
Carbohydrates as sugars	2.0	g / 100 g
Carbohydrates as starch	1.0	g / 100 g
Fibre	17.0	g / 100 g
Protein	68.0	g / 100 g
Salt (NaCl)	0.0	g / 100 g
Sodium	10.0	mg / 100 g
Moisture	4.0	g / 100 g
Ash	7.0	g / 100 g
Ethanol (alcohol)	0.0	g / 100 g

**Data Source**  
 Calculated from raw material data. Values quoted are typical and should be used for guidance purposes only.

GENETICALLY MODIFIED MATERIALS	
Does the product require labelling as genetically modified under current EU Labelling Regulations?	No

IONISING RADIATION	
Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations?	No

RECOMMENDED SHELF-LIFE & STORAGE	
Transport & Storage Conditions:	It is recommended that this product be stored at an average yearly temperature of less than 23oC (73oF) in the original packaging.
Shelf life (original package):	365 days

**PACKAGING**

No. of units per pallet  
Pack Size (Net) 20KG  
No. of packs per outer case  
Pack Type Inner  
Pack Type Outer  
Pallet Type

**LEGISLATION & WARRANTY STATEMENT**

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country. The shelf-life as stated has been established to allow for conditions which may be experienced for short periods during the storage and distribution of the product.

**CONFIDENTIALITY**

This document and the information contained within it remains the property of Kerry Ingredients & Flavours Limited and must not be disclosed to any third party without prior written permission of the company.

**AUTHORISATION**

This specification has been approved by Kerry  
Regulatory & Scientific Affairs

Authorised on behalf of Customer

Signature/Stamp



Date 07-Oct-2021

Date

*Kerry Ingredients & Flavours Limited will assume acceptance of this specification if our customer does not state otherwise in writing within 28 days after the receipt of this specification.*