

## PROTEIN EXTRACT PASTE

Protein Extract Paste is a natural flavour produced from fresh and cooked fish. The paste is produced by boiling, enzyme hydrolysis, microfiltration and evaporation to a paste form with 70% dry matter. It is totally soluble in water and contains a broad spectrum of amino acids, nucleotides and water soluble flavour compounds.



### STORAGE AND SHELF LIFE

Protein Extract Paste has a shelf life of 24 months when stored dark and cold.

### PACKAGING

Protein Extract Paste is packed PP (polypropylene) cans, 25 kilograms net weight. 22 cans per pallet, i.e. 550kg net weight or in plastic containers of 1200 kg net weight.

### APPLICATION AND DOSAGES

Protein Extract Paste can be used in soups, sauces, snacks etc. and as basic alternative to meat extracts, yeast extract and hydrolysed vegetable proteins. Normal dosages are from 1 to 5 grams per litre finished product.

#### CHEMICAL ANALYSIS

Chemical Parameter	Average
Dry Matter	70%±3
Protein (Nx6.25)	51%±4
Lipid (of DM)	< 1%
Ash	18%±3
Salt (NaCl)	15%±2

#### MICROBIOLOGICAL STANDARDS

Micro Organism (per g of product)	Target	Max	Method of Analysis
Total number of bacteria (aerobic)	< 5000	< 50000	NCFA 146
Coliform bacteria (37°C)	< 10	< 100	NCFA 147
Escherichia Coli (44 °C)	neg. in 10g	< 10	NCFA 147
Salmonella	–	absent in 25g	AOAC 99138, NCFA 71



The production is approved by the Norwegian Food Safety Authorities according to FDA / HACCP.