

PROTEIN EXTRACT POWDER

Protein Extract Powder is made by spray drying from Protein Extract Paste. Maltodextrine from potato is added.



STORAGE AND SHELF LIFE

Protein Extract Powder has a shelf life of 24 months if stored dark cold.

PACKAGING

Protein Extract Powder is packed in polyethylene lined paper sacks, 25 kilograms net weight.

APPLICATION AND DOSAGES

Protein Extract Powder can be used in soups, sauces, snacks etc. and as alternative to meat extract, 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	max. 4%
Protein (Nx6.25)	45%±5
Lipid (of DM)	< 0.2%
Ash	17%±3
Salt (NaCl)	max. 15%
Gross energy	14±1 Mj/kg

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
Mould and yeast	< 100	< 1000	AOAC ref.

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