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**1. Description** : soy protein concentrate hydrolyzate for use as an ingredient in bakery products.

**2. Technological properties:**

- contains prebiotic substances
- Capacity enhancer of flavor with salt reduction property;
- components characteristic of umami taste
- High content of protein.

**3. Sensorial and nutritional properties:**

- Color and flavor;
- NO GMO
- No gluten.

**4. Applications and recommendations for use in bakery products :**

- Regular bread, up to 2,5%;
- Special bread, up to 2,5%;
- Pizza, up to 2,5%;
- Fresh pasta or dried, up to 2,5%;
- Wholemeal products, up to 2,5%.

**5. Physico chemical and microbiological:**

Sensory Characteristics	Standards
Aspect	Powder
Color	Beige
Taste/Odor	Characteristic
Foreign material	Absence
Physico Chemical	Standards
Moisture	Máx. 8%
Crude protein (db)	Mín. 60%
Crude Fiber	Máx. 6%
Mineral matter	Máx. 3%

Elaborado por	Aprovado por	Gerência Industrial
Julio Cláudio Vergara CQ HT Nutri	Ana Paula M. Döring GQ HT Nutri	



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<b>Fat</b>	<b>Máx. 1%</b>
<b>carbohydrates</b>	<b>Aprox. 22%</b>
<b>Calories</b>	<b>336 kcal/100g</b>

<b>Vitamins</b>	<b>mg/100g</b>
Vitamin PP	5,19
Vitamin D	9,55 mcg/100g
Vitamin B1	0,55
Vitamin B2	0,46
Vitamin B6	2,89

<b>Amino Acids</b>	<b>%</b>
Alanine	2,55
Arginine	4,20
Ác. Aspartic	7,22
Glycine	2,61
Isoleucine	2,32
Leucine	4,15
Ác. Glutâmico	11,42
Lisine	3,14
Cistine	0,78
Metionine	0,63
Phenilalanine	2,81
Tirosine	2,23
Treonine	2,37
Triptophan	0,22
Proline	3,09
Valine	2,66
Histidine	1,40
Serine	3,28
total amino acids	56,86

<b>characterization complement</b>	<b>%</b>
Fucose	0,32

<b>Elaborado por</b>	<b>Aprovado por</b>	<b>Gerência Industrial</b>
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Arabinose	3,98
Galactose	11,99
Glucanas	6,00
Glicose	5,58
Glicose livre	0,55
Xilose	0,77
Rhamnose	0,19
Manose	1,19
Mananas	1,16
Sacarose	0,65
Raffinose	0,39
Lactose (HPLC)	0,56
Glicídeos Totais (HPLC)	24,02

Microbiological	Standards UFC/g
Coliform count the 45 °C	Smaller / equal 100
Count Bacillus cereus	Smaller /equal 3.000
Salmonella in SP 25 g	Absence


**6. Use form** : the product should be added to the mass within the indicated concentrations together with wheat flour.

**7. Presentation and packaging** : powdered product, homogeneous micronized. Polyethylene bags 25 kg

**8. Storage conditions:** to keep the product away from direct sunlight, keeping tightly closed in a cool dry place.

**9. Adittional informations:**

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**IMUNOPROTEIN** is a multifunctional ingredient with many advantages over conventional flour and bran for the healthful calls that can be promoted by adding it. It is gluten free, low-fat and PREBIOTIC, combined with high levels of protein, given the nutritional value of the final bakery products.

**10. Shelf life:** 1 year after manufacture date.

**11. Food safety:**

IMUNOPROTEIN the ingredient is obtained by a manufacturing process guaranteed by HACCP and Good Manufacturing Practices certified quality assurance for food-grade applications.

**12. Technical support:** the company CLW Alimentos has specialists in the development of formulations for bakery products through partnerships with universities and research centers of reference to meet the technical needs of companies

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