

Textured Soybean Portein Wilcon T201/T204

Wilcon T201/T204 is natural textured vegetable protein product which is produced from local non-gmo soybean raw material. It processes high protein content, low fat content and naturally non-cholesterol. Its special meat-like texture promotes moisture and fat retention while maintaining excellent mouth feel. Widely used in many applications like in meat product, burgers, fried chicken etc. Its good texture, appearance, water-absorption and tenacity ensure the natural texture of the foods no matter whether it is heated or frozen.

Product Characteristics		Microbiology	
Item	Wilcon T201/T204	TPC	≤1000 cfu/g
Appearance & Size	Wilcon T201: Flake	Yeast and Mold	≤100 cfu/g
	1-5mm	E.Coli	Negative
	Wilcon T204: Granule	Salmonella	Negative/25g
	2-7mm	Coliform	≤10 cfu/g
Protein(N×6.25,mfb)	≥50.0%	Bcillus Cereus	≤10 cfu/g
Moisture	≤12.0%	Staphylococcus Aureus	≤100 cfu/g
Fat	≤1.0%	Clostridium	≤10 cfu/g
Ash	≤6.5%	Total Aflatoxin	<15 ppb
Fiber	≤3.5%	Aflatoxin B1	<5 ppb
Water-absorption Index	≥3.5	Ochratoxin A	<50 ppb

Pesticides: Conform to Codex Alimentarius requirements

Foreign Objects: Negative, the size of the sieve board is 11mm each.

Package: 20/25kg paper bags

Storage: Storage below 25°C and 60% relative humidity will keep product's quality.

Delivery: By truck, train or container

Shelf life: 18 months

