



# Aarna Consultancy & Trade

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## NON GMO Soya Textured Vegetable Protein

	Non GMO Soya TVP Granules	Non GMO Soya TVP Mini Chunks	Non GMO Soya TVP Chunks	Non GMO Soya TVP Steaks
<b>Specification</b>				
Moisture	07.00 % Max	07.00 % Max	07.00 % Max	07.00 % Max
Total Fat	01.50 % Max	01.50 % Max	01.50 % Max	01.50 % Max
Protein	52.00 % Min	52.00 % Min	52.00 % Min	52.00 % Min
Crude Fiber	03.50 % Max	03.50 % Max	03.50 % Max	03.50 % Max
Urease Activity	00.10 % Max	00.10 % Max	00.10 % Max	00.10 % Max
Gross Calorie value Kcal/900 Gm	400.00 Gm Min	400.00 Gm Min	400.00 Gm Min	400.00 Gm Min
Acid Insoluble Ash	00.40 % Max	00.40 % Max	00.40 % Max	00.40 % Max
Total Ash	07.00 % Max	07.00 % Max	07.00 % Max	07.00 % Max
Size	2 – 7 mm	12 – 15 mm	15 – 20 mm	18 x 40 mm to 50 mm
Bulk Density	0.28-0.32 gm/cc	0.170-0.220 gm/cc	0.170-0.220 gm/cc	0.150-0.180 gm/cc
<b>Microbiological</b>				
Total Plate Count	< 50'000 Cells/gm	< 50'000 Cells/gm	< 50'000 Cells/gm	< 50'000 Cells/gm
Yeast & Mould	<100 cells /g	<100 cells /g	<100 cells /g	<100 cells /g
Salmonella	Nil/25g	Nil/25g	Nil/25g	Nil/25g
Coli From	<10/gm	<10/gm	<10/gm	<10/gm

**Storage:** Should be kept in cool & dry conditions below 25°C. Avoid exposure to Moisture, heat & light.

**Shelf Life:** 12 months from the date of manufacturing.

**Packing:** In 20 & 25 kg HDPE Laminated Bag with inside liner