

# Specification

## 1、 Product name:

Soluble soybean polysaccharide

## 2、 Product Overview :

The soluble soybean polysaccharide is made from soybean dietary fiber powder by pretreatment, enzymatic hydrolysis, separation, sterilization and drying. It is white or yellowish powder with low viscosity and good taste. It is a fine water soluble dietary fiber, and is also a high performance acid protein beverage emulsifying stabilizer and unique in acid environment. The properties of the emulsified stable protein.

## 3、 Product implementation standards:

GB 1886.322-2021 《National Food Safety Standards Food additive soluble soybean polysaccharides》

## 4、 Product model:

TJ-110

## 5、 Quality indicators

Heading	Indicators
Color, appearance	White to yellowish, powdery
Smell	Smell, taste normal, no odour
Water/ (%)	≤7.0
Protein/ (%)	≤8.0
Ash/ (%)	≤10.0
Soluble polysaccharide/ (%)	≥60.0
Viscosity (10% aqueous solution , 20±0.5 °C) / (mPa•s)	≤200
Gelatinized (10% aqueous solution)	When cooled to 4°C after boiling, no gel is formed.



pH (1% aqueous solution)	5.5±1.0
Total arsenic (As)/ (mg/kg)	≤0.5
Lead(Pb)/ (mg/kg)	≤0.5
Total Plate Count (CFU/g)	≤500
Coliforms (MPN/g)	<3.0
Mould and yeast (CFU/g)	≤50
Salmonella/25g	Not Detected
Staphylococcus aureus/25g	Not Detected

**6、 product specification and packaging:**

20kg/ bag, this product uses paper plastic composite bag, lined with food-grade polyethylene packaging bag.

**7、 Storage conditions and shelf life:**

Store in a cool and dry place and store at room temperature for 24 months.

**Shandong Juyuan Biotechnology Co., Ltd.**