

## Wilpro I200

### Description:

Wilpro I200 is one kind of NON-GMO Isolated Soybean Proteins, having a high level of gel elasticity and water retention. It is readily dispersible in water and other liquid systems to be recommended for use in brine system that are to be injected into meat and fish products.

### Application:

Widely used as a binding agent for roast hams, boneless hams, BBQ pork, bacon, pork cutlets, fried chicken, chicken nuggets, and various health foods.

### Technical Data:

Proximate Data	
%Moisture	≤6.5
%protein(N*6.25,mfb)	≥90
%fat	≤1.0
%Ash	≤6.0
pH(1:10,disp.in water)	6.5-7.5

### Microbiology Data:

Total bacteria	≤10000
Yeast and Mold	≤100
Salmonella	Negative
Coliforms	Negative
B.cereus	Negative

### Functionality:

- easy to dispersible
- good emulsion ability
- excellent gel forming ability

### Granulation:

90% through #100 U.S. standard Screen

### Package:

20kg net. Triple-layer kraft paper bag with inner plastic bag.

### Storage:

The shelf life is 18 months under 25°C. in dry and cool place. Keep away from strong odour or volatile materials and moisture.

