



## Specification of Soy Fiber(SF-F)

### 【Description】

Soy fiber refers to the generic terms of macromolecular saccharides which can not be digested by human's digestive enzymes. It is a natural raw material which is extracted from NON-GMO soybean or soy flake and processed by purification, separation, drying, pulverization and other production processes. SF-F is the standard model of soy fiber.

### 【Features】

1. It is a natural and rich in dietary fiber.
2. Good water-holding capacity. It can absorb several times water than its own weight.
3. Good emulsibility, water-holding capacity, oil-holding capacity. It can reduce the greasy taste, enhance the wetness and tastiness, improve the texture.
4. Low viscosity thickener, high endurance to acid, alkali, heat, salt and shear.
5. Good freeze-thaw resistance, it can absorb much water and reduce water activity. It can prevent the formation of large ice crystals during quick frozen process.
6. Easy to dissolve. It will not aggregate easily.

### 【Applications】

Can be used in fillings, premixed flour, solid beverage powder, health foods, high-fiber products.

Can be used in fillings as filler, humectants and emulsifier to reduce the starch aging and texture of powder.

Can be used in premixed flour for mooncake skin. It can adjust the glutenness and texture to increase the moisturizing and emulsifying properties.

Can be used in bread, to reduce the dosage of oil, sugar, eggs and other materials. It can also decrease the calories and cost of raw material.



Can be used in solid beverage powder and high-fiber biscuits to increase dietary fiber content.

Can be used in sauces and seasonings to reduce the syneresis and improve the taste. It can also increase thickness without sticky.

Can be used in long life noodles and Wonton skin to absorb water during the cold storage process. Thus, it can maintain the good shape of products.

Can be used in frozen foods such as dumplings stuffing to prevent water seeping due to quick frozen.

**【Storage Condition】**

Store in cool and dry place, and keep away from direct sunlight and high temperature.

**【Shelf-life】**

24 months

**【Country of Origin】**

China

**【Inspection Certificate】**

ISO9001-2000, HACCP, NON-GMO IP, HALAL, KOSHER

**【Packing Details】**

20kg bag or 20kg drum.



**【Specifications】**

Items	Test Method	Specification
Color	GB/T 22494-2008	Creamy white or slight yellow powder
Flavor	GB/T 22494-2008	Inherent odor and taste of soy fiber
Moisture (%)	GB 5009.3-2016	≤10
Ash Content (on Dry Basis) (%)	GB 5009.4-2016	≤5
Total Fiber Content (%)	GB 5009.88-2014	≥60
Soluble Fiber Content (%)	GB 5009.88-2014	≥5
Lead (mg/kg)	GB 5009.12-2017	≤1.0
Arsenic (mg/kg)	GB 5009.11-2014	≤0.5
Total plate count (CFU/g)	GB 4789.2-2016	≤30000
Salmonella	GB 4789.4-2016	Not detected
Shigella	GB 4789.5-2012	Not detected
Staphylococcus Aureus	GB 4789.10-2016	Not detected
Coliforms (MPN/100g)	GB 4789.3-2003	≤90
Mould & Yeast (CFU/g)	GB 4789.15-2016	≤50

Above all the specifications are complying with GB/T 22494-2008 standards