
CERTIFICATE OF ANALYSIS

Product Name : **Isolated Soy Protein**

Reference standard : Enterprise Standard EMULSION

BATCH NO.:

Production date:20250907

Expiry date:20260906

Item	Specification	Test result
Sensory Organ Index		
Appearance	Light-yellow powder	Light-yellow powder
Odor	Neutral to Nutty	Neutral to Nutty
Flavor	Pleasant to nutty	Pleasant to nutty
Physical and Chemical Index		
Crude Protein (dry basis N*6.25) % min	90.0	90.94
PH value	7.5±1.0	8.24
Moisture % max	7.0	6.40
Fat (dry basis) % max	1.0	-
Ash % max	8.0	-
Crude fiber (dry basis) % max	0.5	-
Particle Size (100 mesh) % min	90	98
Microbiological Index		
Total plate count(cfu/g) max	20000	4.1×10^3
E-coli. (MPN/100g)	<30	<30
Pathogenic bacteria	Negative	Negative
Packaging:	20 kg white paper bags with inner Food Grade HDPE bag	
Shelf life:	12 months	
Conclusion: Up to grade		

Q.C Department
