



## Soy Protein Hydrolysate

### PRODUCT DESCRIPTION

The Soy Protein Hydrolysates belongs to the Hydrolyzed Vegetal Protein (HVP) group of products of Costantino Food and Beverage Hydrolysates production. HVP families have been developed by Costantino along the years to optimize the use of the vegetal proteins in multiple food applications. This group of product can delivery both nutritional functions and simultaneously technical properties. Purity and clarity of the products are the result of a continuous improvement in the selection and optimization of the best supply chain and a stable and capable process.

Soy Protein Hydrolysates is the result of the skill of Costantino in the selection of the best-optimized soy protein source in combination with an hydrolysis able to deliver the optimized performance in term of structure and, thanks to its taste almost neuter allow nutritional contribution to the food and beverage formulations. The Soy Protein Hydrolysate can be filtered and concentrated before spray drying to obtain the best clarity and purified product for these applications. Soy Protein Hydrolysate is so particularly efficient where a low protein content level is required in combination with a low level of hydrolysis to enhance molecular weight distribution in this application. As many Costantino products customization of this product is available for eventual fine tuning of the chemical properties to fit the customers optimal needs.

### SUGGESTED USE

Soy is one of the largest vegetal protein used in the food industry, in different applications. We recommend it for sauces, meat and sausages use for its technical properties as smoothing and whipping agent. Generally usable in every formulation to replace nutritional content from animal origin. Particularly appreciated in the vegan diets and everywhere lactose free specification is required

### STORAGE & SHELF LIFE

Protein hydrolysates are hygroscopic and can absorb odors. Temperatures below 30°C, relative humidity below 65%, and odor free environment are recommended.

Avoid direct sunlight.

Expiry date: 2 years from the date of manufacture in the original sealed packaging kept in a dry area, ideally between 8 and 30°C.

### PACKAGING

The standard packaging is a 25 kg cardboard box which contains the product within an inner polyethylene liner bag. No staples or metallic fasteners are used:

- Custom packaging available.
- Delivered with Certificate of Analysis.

The information contained herein is based on internal testing performed at A.Costantino & C. S.p.A. and is to the best of our knowledge true and accurate at present time. All data represents typical analyses provided as a general guide and not to be taken for exact specifications. No warranty nor any liability, implied or otherwise, is assumed with them. Users are directed to perform their tests to determine suitability and performance for specific purposes.

The information and results contained in this technical data sheet are susceptible to modification at any time, without warning.

### TYPICAL PHYSICAL & CHEMICAL PROFILE

Color	Creamy white to yellowish
Taste	Typical
Total Nitrogen on DM	≥7.0% w/w
Proteins on DM (TN x 6.25)	≥43%
Ashes	≤12%
pH (2% sol.)	4.0-7.0
Texture	Powder

### AVAILABLE ON REQUEST

#### MICROBIOLOGICAL ANALYSIS

Total Bacterial Count	<i>Salmonella</i> spp
Bile-tolerant Gram-negative Bacteria	<i>S.aureus</i>
<i>E. coli</i>	Yeasts and Moulds

#### AMINOACID PROFILE

#### HYDROLYSIS PROFILE

Molecular Weights distribution Degree of hydrolysis	Average MW
--	------------

#### OTHER ANALYSIS

Heavy Metals	Allergens
Carbohydrates	Fat
Salts and Ashes	Solubility

## Soy Protein Hydrolysate

### Examples of Costantino Food and Beverage Product Applications (available)

APPLICATION	PROTEINS USED	FUNCTIONAL USE	QUANTITY USED	EXAMPLE	CLAIM
Chocolate Bar (Orange and Mint flavor)	Pea, Rice and Casein Hydrolyzed and whole blend	Increase Nutritional level Increase Protein content for sport application	Add up to 25% to the original recipe to reach more than 30% of total protein level.		Vegan High protein
Chocolate Candy	Pea, Rice and Casein Hydrolyzed	Diet pleasure support	Add up to 15%		Vegan High Protein
Protein Bars	Pea, Rice and Hemp Hydrolyzed and whole blend	Increase Nutritional level for sport nutrition	Add Up to 25% to reach more than 30% of total protein level.		Vegan High Protein Soft Texture
Chocolate Cream	Casein Hydrolyzed	Whipping agent for Clean Label	Replace monodiglycerides, dosage from 0,1-0,3%		Clean Label Improve spreadability/texture
Protein Pasta and noodles	Pea and Rice Hydrolyzed and whole blend	Sport nutrition pasta and noodles	Add up to 35% to the original recipe		Vegan High Protein
Ice Cream	Casein Hydrolyzed, Rice Hydrolyzed	Whipping agent for Clean Label Ice cream	Replace monodiglycerides, dosage from 0,1-0,3%		Clean Label Improve overrun
Diet Sachet	Pea, Rice and Casein Hydrolyzed blend	Protein delivery	6 grams/sachet on total 8 grams sachet dose		Vegan High Protein
Meat and Ham based products	Hydrolyzed pork collagen	Water retention and product slice ability, technical aerologic properties	5% of the total water added		Clean Label No added polyphosphates
Crackers	Pea and Rice Hydrolyzed, Yeast hydrolyzed	Add nutritional content, add Tiamine level for baby formulations	Add up to 10% to the original recipe		Vegan Soft Texture High Protein
Soft and hard capsules and tablets	Bovine, chicken and fish collagen hydrolysate	Bones and joints nutrition, nutraceuticals	% added to the recipe depending on the application		High Protein

**Soy Protein Hydrolysate**

**Examples of Costantino Food and Beverage Product Applications (under development)**

APPLICATION	PROTEINS USED	FUNCTIONAL USE	QUANTITY USED	EXAMPLE	CLAIM
Breakfast Cereals	Pea and Rice Hydrolyzed and whole blend	Add nutritional content	Add up to 8% to the original recipe		High Protein
Bread and Grissini	Rice Hydrolyzed and whole blend	High protein products for diet support	Add Up to 25% to reach more than 30% of total protein level.		High Protein
Sport Drink	Rice Hydrolyzed	Add nutritional content	Add up to 8% to the original recipe		High Protein
Biscuits and Cookies	Pea protein hydrolyzed and whole blend	Increase Nutritional level Organic Label	Add up to 8% to the original recipe		High Protein Improve Texture
<b>Vegetal Burgers</b>	<b>Soy, Pea and Rice Hydrolyzed and whole blend</b>	<b>Water retention, ad nutritional content, savory</b>	<b>% added to the recipe depending on the application</b>		<b>Vegan High Protein</b>
Pizza dough	Pea, Rice and Wheat Hydrolyzed and whole blend	Structure of the dough, crispy and softening effects	Add up to 5-8% to the original recipe		Improve texture
<b>Vegetal and Vegan soups</b>	<b>Soy, Pea and Rice Hydrolyzed and whole blend</b>	<b>Water retention, ad nutritional content, savory</b>	<b>% added to the recipe depending on the application</b>		<b>Vegan High Protein</b>
Vegan Torraine	Pea and Rice Hydrolyzed blend	Egg protein replacement for vegan market	Add up to 3-5% to the original recipe		Vegan