



SUCHI SOY TVP

(Non – GMO Soya Textured Vegetable Protein)

An ISO 22000:2005 Certified Company



Years of dedicated studies and research have proven Soya to be a "Wonder Food". Soya and its derived vegetal products have many qualities that render it as a much healthier substitute to meat products. Not only is it easily assimilated in the body, it also provides all the essential Amino Acids. As per the current Dietary Guidelines, one must cut down on Saturated Fatty Acids (**SFA**), and increase intake of fibre. Animal Protein, according to research, has come to be associated with fat rich in SFA. At the same time, Soya is rich in fibre and low in SFA, and hence is the ideal source of Protein for humans, as well as animals.

SUCHI SOY TEXTURED VEGETABLE PROTEIN (SOYA TVP) is made from clean, sound, healthy Soya beans by a process of de hulling and de oiling, followed by extrusion cooking and granulation. **SUCHI SOYA TVP** is a High Protein and High Fibre product and used as meat / beef / chicken substitute. It is made from Defatted Soya Flour (**54 Protein MFB**).

SUCHI SOY TVP is available in variety of sizes, shapes and colours to suit all customer applications and satisfy the needs of all food processors. **SUCHI SOY TVP** is high in nutrients and is an excellent source of Protein and dietary fibre. It has high water absorption capacity and provides excellent texture. **SUCHI SOY TVP** is Low in Total Fat & Saturated Fat. It contains no Cholesterol/Lactose / Casein, and has Low Calorific Value.

These functional characteristics of **SOYA TVP** have made it the best option for Meat / Beef / Chicken Processors. They use our **SOYA**

TVP as Meat Replacer, Meat Extender & as Meat Binder in their products. **SUCHI SOY TVP** adds protein and texture to meat products and extends all kinds of meat products hence, it can be used in Oriental Food, Canned Food (meat & beef), Burger, Hamburger, Sausages / Frankfurters, Tuna Salad, restructured Fish, Poultry Products etc.



SUCHI SOY TVP absorbs natural juices released by meat during cooking, while retaining structural properties during heat processing and freezing. Addition of **SUCHI SOY TVP** significantly reduces the caloric content of meat products



SUCHI SOY GRANULES

(Non GMO Texturised Vegetable Protein)

Packaging : 20 kg HDPE Bag with inside liner or as per customer requirement

Shelf Life : Can be stored for a period of 12 Month under recommended storage from the date of manufacture.

Storage Condition: Clean, dry, free from infestation.

Physical Characteristics :

Parameter	Characteristics
Color	Light Yellow
Smell & Taste	Typically Soya Odur
Bulk Density	0.28 to 0.32 gm/cc
Particle size	2-7MM

Chemical Analysis :

Parameter	Standard
Moisture	7% Max
Fat	1% Max
Protein	52% Min
Total Ash	6.50% Max
Sand /Silica	0.30% Max
Urease Activity mgsN/gm at 30 Deg. C	0.10
Crude Fibre	3.50% Max
Water Absorption	2 to 3 Part



Microbiological Analysis:

Parameter	Standard
Total Bacterial Count	50000 cfu/g Max
Total Coli form count	10 cfu/gm
E.Coli	Nil
Salmonella	Absent/25 gm
Yeast & Mould	<100 cfu/gm



For Further Query Contact:

GANESH OIL MIL (EX-PRO UNIT) An ISO 22000:2005 Certified Company

Ganesh Building, Dal Bazar, Lashkar, Gwalior - 474009 (Madhya Pradesh) INDIA Email : gomexprounit@gmail.com Phone : +91-751-2320898 Mobile : +91-9425338398



SUCHI SOY CHUNKS

(Non GMO Texturised Vegetable Protein)

Packaging : 20 kg HDPE Bag with inside liner or as per customer requirement

Shelf Life: Can be stored for a period of 12 Month under recommended storage from the date of manufacture.

Storage Condition : Clean ,dry, free from infestation.

Physical Characteristics :

Parameter	Characteristics
Color	Yellow to Brownish yellow
Smell & Taste	Typically Soya Odur
Bulk Density	0.17 to 0.22 gm/cc
Particle size	15 -20 MM

Chemical Analysis:

Parameter	Standard
Moisture	7% Max
Fat	1% Max
Protein	52% Min
Total Ash	6.50% Max
Sand /Silica	0.30% Max
Urease Activity mgsN/gm at 30 Deg. C	0.10
Crude Fibre	3.50% Max
Water Absorption	2 to 3 Part



Microbiological Analysis:

Parameter	Standard
Total Bacterial Count	50000 cfu/g Max
Total Coli form count	10 cfu/gm
E.Coli	Nil
Salmonella	Absent/25 gm
Yeast & Mould	<100 cfu/gm



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SUCHI SOY MINI CHUNKS

(Non GMO Texturised Vegetable Protein)

Packaging : 20 kg HDPE Bag with inside liner or as per customer requirement

Shelf Life : Can be stored for a period of 12 Month under recommended storage from the date of manufacture.

Storage Condition : Clean ,dry, free from infestation.

Physical Characteristics:

Parameter	Characteristics
Color	Yellow to Brownish yellow
Smell & Taste	Typically Soya Odur
Bulk Density	0.36 to 0.40 gm/cc
Particle size	7-12MM

Chemical Analysis:

Parameter	Standard
Moisture	7% Max
Fat	1% Max
Protein	52% Min
Total Ash	6.50% Max
Sand /Silica	0.30% Max
Urease Activity mgsN/gm at 30 Deg. C	0.10
Crude Fibre	3.50% Max
Water Absorption	2 to 3 Part



Microbiological Analysis:

Parameter	Standard
Total Bacterial Count	50000 cfu/g Max
Total Coli form count	10 cfu/gm
E.Coli	Nil
Salmonella	Absent/25 gm
Yeast & Mould	<100 cfu/gm



For Further Query Contact:

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