

VPP – VEGETABLE PROTEIN PROCESS <u>TECHNICAL SPECIFICATION</u>

Country of Origin:	USA
Description:	White to Straw colored powder, bland in taste and aroma
Ingredients (CAS#):	Guar gum (9000-30-0) Zein (corn protein) (9010-66-6) Citric acid (77-92-9)
Bulk Density Range:	50-70 gm/100 ml
Solubility in Water:	Suspendable
ZEIN (corn protein):	Minimum 7.00% calculated on a dry basis
Nitrogen:	1.12 - 1.14%
Loss on Drying:	8% maximum (drying for 2 hrs at 105°C)
Total Ash:	2% maximum
Mesh Size:	Min 95% through 100 mesh
Standard Packaging:	100 pound drums
Shelf Life	2 years
Storage	Preserve in well-closed containers, and store at room temperature.

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