

# PROTBEEF E

**Description:**

It is beef protein with gelling and emulsifying functions. It is made from natural beef raw material.

**Ingredients:**

Beef protein.

**Applications:**

For wide range of products; emulsified, cooked, cured and pâtés products.

**Advantages:**

- Excellent dispersion
- Use in continuous flow
- Clean label

**Recommended dosage:**

Between 1% and 3%

PRODUCT CHARACTERISTICS	
Appearance	Fine powder
Colour	Brown-beige
Taste and smell	Typical of product
Protein (Nx6.25)	80 - 86%
Total plate count	< 1x10 <sup>5</sup> cfu/g
Moulds and yeast	< 1x10 <sup>2</sup> cfu/g
<i>Salmonella spp.</i>	Absence in 25g

**Packaging:**

Packed in multilayer bags of 25kg with inner layer of PE

**Storage and transport conditions:**

Keep the product with the original packaging in a cool and dry place.

**Shelf life:**

18 months from production date

The information provided in the technical data sheet document reflects the truth to the best of our knowledge. Since the conditions of use are beyond the scope of ENSIS SCIENCES S.L., we can not assume any responsibility for its application. Any information or instruction related to the use of our products, will be considered as a suggestion or a recommendation for its use. The buyer or end user must perform validation tests for their applications and it will also be under their responsibility that the application of the product complies with the legislation of the country where the final product is commercialized.

# PROTBEEF E

## GMO information:

The product does not contain or consist of GMO's and it is not produced from GMO according to the definition of Regulation (EC) No. 1829/2003 and 1830/2003.

ALLERGENS DECLARATION*	YES/NO
Cereals containing gluten and products thereof	NO
Crustaceans and products thereof	NO
Eggs and products thereof	NO
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	NO
Milk and products thereof	NO
Nuts and products thereof	NO
Celery and products thereof	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphur dioxide and sulphites at concentrations of > 10mg/kg or > 10mg/l expressed as SO <sub>2</sub>	NO
Molluscs and products thereof	NO
Lupine and products thereof	NO

\*REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers.

The information provided in the technical data sheet document reflects the truth to the best of our knowledge. Since the conditions of use are beyond the scope of ENSIS SCIENCES S.L., we can not assume any responsibility for its application. Any information or instruction related to the use of our products, will be considered as a suggestion or a recommendation for its use. The buyer or end user must perform validation tests for their applications and it will also be under their responsibility that the application of the product complies with the legislation of the country where the final product is commercialized.