


Product description:

| Name of the product | Trademark | Description | Composition |
|---|---|---|-----------------------------------|
| Frozen Bovine Plasma Human Consumption |  | <p>It is an organic product, obtained from the centrifugation of bovine blood, from slaughterhouses with ante- and post- mortem veterinary inspection (IPSA), also approved and USDA certified, collected and processed under strict hygiene conditions.</p> <p>Bovine plasma is concentrated by evaporation and is subjected to a dehydration process by Spray-Dryer, which guarantees high solubility, preserving the functional and nutritional properties of the product (proteins of high biological value).</p> | Bovine Plasma + Sodium Citrate |

Specifications

Sensorial

| Parameter | Specification | Method |
|---------------------|-----------------|--------------|
| Physical appearance | Frozen liquid | Visual |
| Color | Orange to brown | Visual |
| Odor | Characteristic | Organoleptic |
| Flavor | Characteristic | Organoleptic |

Physicochemical

| Parameter | Specification | Method |
|-------------------------------------|----------------------------|---|
| Protein(Nx6.25) | 24 ± 1 % | Kjeldahl |
| Color (hemoglobin level) | <90 mg/dl | Espectrofotom. Fleming, AF and Woolf AJ (1965) |
| Total Solids | 30 ± 1 % | NB 379:1997 |
| Fat | Max. 1% | Extraction Soxhlet |
| Gelstrength (sol 10% 80°C x 30 min) | Min. 690 g/cm ² | Texture Analyzer, Brookfield (g/cm ²) |
| pH | 7 – 8.5 | pH-meter |
| Solubility | 100 % | Gravimetric (w/w) |
| Total Sales | Max 6.5% | ASTM D512 |

Microbiological

| Parameter | Specification | Method |
|------------------------|------------------------|---|
| Aerobic Mesophiles | <10 ⁴ UFC/g | AOAC 990.12 |
| Salmonella (25g) | Absence | MLG 4.05 USDA-FSIS |
| Total Coliforms | <100 UFC/g | (BAM), 8 th Edition, Chapter 4. |
| Generic E. Coli | <100 UFC/g | (BAM), 8 th Edition, Chapter 4. |
| E. Coli 0157-H7 (25 g) | Absence | (BAM), 8 th Edition, Chapter 4. |
| Staphylococcus aureus | <100 UFC/mL | U.S. Department of Health and human Sv,FDA,Chp.12 |

Amino acid (%w/w based on dry matter)

| Parameter | Specification | Method |
|---------------|---------------|---------------|
| Total Lysine | 8.76% | ESS_3.4.7.219 |
| Arginine | 4.38% | ESS_3.4.7.219 |
| Methionine | 1.36% | ESS_3.4.7.219 |
| Threonine | 4.96% | ESS_3.4.7.219 |
| Leucine | 12.7% | ESS_3.4.7.219 |
| Valine | 8.40% | ESS_3.4.7.219 |
| Histidine | 6.10% | ESS_3.4.7.219 |
| Phenylalanine | 6.94% | ESS_3.4.7.219 |
| Cystine | 0.56% | ESS_3.4.7.219 |
| Tryptophan | 0.76% | ESS_3.4.7.219 |
| Isoleucine | 0.38% | ESS_3.4.7.219 |
| Tyrosine | 3.04% | ESS_3.4.7.219 |
| Glycine | 3.52% | ESS_3.4.7.219 |
| Serine | 4.47% | ESS_3.4.7.219 |
| Proline | 3.91% | ESS_3.4.7.219 |
| Alanine | 8.47% | ESS_3.4.7.219 |
| Aspartic Acid | 10.2% | ESS_3.4.7.219 |
| Glutamic acid | 7.56% | ESS_3.4.7.219 |

* Analysis performed at Laboratorios Exact Scientific Inc. (USA), 1355 Pacific Place, Suite 101, Ferndale, WA 98248. Phone: (360) 733-1205, Fax: (888) 818-2978. Email: lab@exactscientific.com. Date: 17/1/2018

Nutrition Facts (100 g)

| Parameters | Specification |
|--------------|---------------|
| Calories | 104 |
| Proteins | 24g |
| Fat | 0.5g |
| Carbohydrate | 1g |

Product application

| | |
|--|---|
| Application: | <ul style="list-style-type: none"> Product widely used in meat industry (cocked sausages) as a protein supplement. Recommended dosage: 5 to 20% of the total mass It contributes to reduce the cooking losses on cooked fine pasta sausages thanks to its gelling power. It is Ideal for use in formulas where stabilization of emulsions is required. Enhances the sausages texture and slicing. High water-retention capacity that form extremely stable gels. |
| Recommended use: | <u>Meat industry:</u> Dose between 5 - 20% of the total mass. In order to ensure its gelling capacity, the final product must be heat treated at least at 68 to 70 ° C (center) for 20 to 30 minutes. Keep its functional properties even when the product (canned or bagged) is subjected to a sterilization temperature (121°C, 20 minutes) |
| Presentation and Packaging: | Rectangular blocks in white polyethylene bag, thermally sealed, with a net weight of 20 kg. |
| Distribution system: | It is transported in isolated trucks/containers at a temperature of -15°C or less. |
| Shelf life: | 1 year from its manufacture date |
| Handling and conservation conditions: | Keep stored at a temperature less than or equal to -15°C. Stow on pallets at a minimum height of 15 cm from the floor, 50 cm from the wall. For export, wooden pallets are required to be fumigated and certified by IPSA. |
| GTIN identification number | 74-33200-73904-4 |