


## Product description:

Name of the product	Trademark	Description	Composition
Dried 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 Color	Fine dust particles	Visual
Color	Beige	Visual
Odor	Characteristic	Organoleptic
Flavor	Characteristic	Organoleptic

### Physicochemical

Parameter	Specification	Method
Protein (Nx6.25)	74 ± 2%	Kjeldahl
Moisture	Max. 7%	Oven 105°C constant weight
Fat	Max. 1%	Extraction Soxhlet
pH	7.5-8.5	pH-meter
Solubility	95 ± 1 %	Gravimetric (w/w)
Gel strength (sol 10% 80°C x 30 min)	(Min. 600 g/cm <sup>2</sup> )	Texture Analyzer, Brookfield (g/cm <sup>2</sup> )
Ash	Max 18%	Calcination to 550°C

### Microbiological

Parameter	Specification	Method
Aerobic Mesophiles	<10 <sup>4</sup> UFC/g	AOAC 990.12
Salmonella (25g)	Absence	MLG 4.05 USDA-FSIS
Generic E. Coli	<100 UFC/g	(BAM), 8 th Edition, Chapter 4.
E. Coli 0157-H7 (25 g)	Absence	Agar MacConkey sorvitol Base
Total Coliforms	<100 UFC/g	(BAM), 8 th Edition, Chapter 4.

## 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	320
Proteins	74g
Fat	1.5g
Carbohydrate	3g

## Product application

<b>Application:</b>	<ul style="list-style-type: none"> <li>• Product widely used in meat industry (cocked sausages) as a protein supplement</li> <li>• It contributes to reduce the cooking losses on cooked fine pasta sausages thanks to its gelling power.</li> <li>• It is Ideal for use in formulas where stabilization of emulsions is required.</li> <li>• Enhances the sausages texture and slicing.</li> <li>• High water-retention capacity that form extremely stable gels. It is suggested to work with 1:8 proportion.</li> <li>• It has application in baking and pasta industry as a substitute for Ovalbumin (egg albumin) due to its high protein content, emulsifying and gel power.</li> </ul>
<b>Recommended use:</b>	<p><u>Meat industry:</u> Dose between 1 - 1.5% from 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.</p> <p><u>Baking and pasta industry:</u> Dose between 2 - 6% depending on the formulation.</p>
<b>Presentation and Packaging:</b>	Screen-printed virgin polypropylene bags with polyethylene inner bag/lining. Net weight: 25kg
<b>Distribution system:</b>	It is transported in closed trucks/containers at room temperature.
<b>Shelf life:</b>	1 year from its manufacture date
<b>Handling and conservation conditions:</b>	This product should be stored in a cool, dry place without sun exposure. 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.
<b>GTIN identification number</b>	74-33200-73904-4