

SOTEXPRO

Société de Texturation de Protéines

AQUATEX 8071

Presentation:

Flour produced with selected varieties of yellow peas that have been picked in France. Obtained using a physical process combining de-hulling, microgrinding, and extrusion.

Powder : 60% < 45µ
90% < 80µ, 99,5% < 250µ .
Fluid powder and not dusty
Colour : Cream white
No smell, without bitterness
Sweet taste with good palatability
Water and oil binding capacity (50% to 400%)
Gelification at 75°C
Density: 0,7
Gmo free

Applications

Feed for fish

Feed for prawns

Pressed pellets feed

Nutritional characteristics

Physicochemical (gross weight)

Total proteins:	23,5% (25% on dry matter).
Starch :	51%
Sugar:	6%
Peptic digestibility	99%
Starch ap.digestibility on trouts	96%
Cellulose Wende :	1,4%
Fats:	1%
Mineral salts:	3%
Moisture content:	5% max.
Antitrypsic factors:	< 0,6 UTI/mg
Fish digestible proteins:	21,6%
Fish digestible energy:	20,1 Mj/kg

Amino acids (in % proteins)

Aspartic acid: 12,4%	Methionine : 1%
Glutamic acid: 19%	Cystine: 1,5%
Alanine: 4,5%	Phenylalanine :5,1%
Arginine: 8%	Proline :4,7%
Glycine: 4,7%	Serine : 4,7%
Histidine: 2,7%	Threonine : 4%
Isoleucine: 4,7%	Tryptophan : 1%
Leucine : 7,6%	Tyrosine : 2,2%
Lysine : 7,8%	Valine : 5,3%

Minerals and metals

Calcium: 0,1%	Copper : 8 ppm
Phosphorus : 0,4%	Iron : 80 ppm
Potassium: 1%	Manganese : 12 ppm
Sodium : 100 ppm	Zinc: 36 ppm
Magnesium : 900 ppm	

Microbiological

Total flora:	< 50,000 /g
Yeast moulds:	< 300/g
Salmonella:	abs in 25 g

Packaging and storage

Multifolded paper bag weighing 25 Kg net on 1100 Kg 100*120 pallets with protective film or 1,200 Kg Big Bag or Bulk.
Shelf life :1 year in a moisture-free environment at 20°C.

The information provided herein is a rough guide. Sotexpro cannot be held liable and the user is responsible for using this ingredient in compliance with local regulations.

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