



# SCIENCE TECHNICS SDN BHD

199501018278 (347481-K)

NO. 16 JALAN WAWASAN 1/KU7 SUNGAI KAPAR INDAH

42200 KLANG SELANGOR DARUL EHSAN MALAYSIA

TEL : 603 - 3291 7001 , 3291 7009 , 3291 7012 FAX : 603 - 3291 0809

Website : [www.sciencetechnics.com.my](http://www.sciencetechnics.com.my) Email : [stsb@sciencetechnics.com.my](mailto:stsb@sciencetechnics.com.my)

## Product Description and Specification

### ENZYMATIC HVP (SOYA) ST

#### Description

Enzymatic HVP (Soya) ST is produced from soya protein.

The soya protein is hydrolysed extensively by enzymes. The high degree of hydrolysis yields a product with enhanced flavour.

#### Specification

Appearance : The product is a dark liquid which is miscible with water in all proportions.

Chemical Composition: The product is a solution of hydrolysed soya protein in water. The protein hydrolysate is mainly as free amino acids and a small amount of dipeptides.

No monosodium glutamate (MSG) is added.

Sodium chloride is added for preservation.

#### Storage

Enzymatic HVP (Soya) ST should be stored in a cool dry place.

Storage in an air-conditioned room is recommended.

The product has an overfill and when stored in an air-conditioned room it has a shelf life of 12 months from production date.

Storage under direct sunlight or in hot rooms or warehouses may result in a shorter shelf life.

#### Packaging

Enzymatic HVP (Soya) ST is available in 25 litre jerry cans.

#### Application

Enzymatic HVP (Soya) ST may be added to food ingredients such as sauces to enhance flavours.