

NEWPRO[®] D200

Product of Singapore

A High Quality and Non-GMO Dispersible Isolated Soy Protein

NEWPRO[®] D200 is a dispersible Isolated Soy Protein developed for use in food systems where a highly functional protein for healthy concept is required. It is widely used in health-care products, beverages, dairy products and nutrient supplementary instant powder.

Preparation of NEWPRO[®] D200- Dispersible Isolated Soy Protein

Instant Protein Sachet(Basic)

Blend all the formula ingredients (NEWPRO[®] D200, milk powder, creamer, sweetener, stabilizer, anti-caking agent, flavor etc.,) in a ribbon blender for 20 minutes.

Dry out the water by granulation (if applied).

Packaging.

Flavored Milk

1. Mix and dissolve NEWPRO[®] D200, milk powder in 50-55°C water for 10-15 minutes. (A)
2. Mix and dissolve blended emulsifiers, colorant in 75-80°C for 5 minutes, then add salad oil and mix evenly.(B)
3. Mix and dissolve sugar and maltose syrup in 70-75°C water, filtrate.(C)
4. Mix above A, B, and C, and add sodium citrate solution. Mix evenly.(D)
5. Dilute citric and lactic acid with 20 times of water; add it into the diluted condensed fruit juice.(E)
6. Add E into D solution carefully.(Stir rapidly during addition), stir for another 3 minutes.
7. Add Flavor. Set the total volume. Homogenization 5/25 MPa, for 2-3 times.
8. Heating process: 137°C, 5 Sec.
9. Packaging.



**Your True Supplier and Friend
You Can Count On**

Please feel free to contact us

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