Product Description

TVP textured vegetable protein is a textured product with a fibrous structure that approaches the texture of meat. This product has a multitude of applications such as canned, semi-moist and lightly cooked pet foods. TVP is available in a variety of shapes and colors.

Physical & Chemical Characteristics

Nutrient

Moisture, max 9.0%	(1)
Protein (Nx6.25), mfb 53.0%	(1)
Protein (Nx6.25), as is,	
min 50.0%	(1)
Ash 7.0%	(1)
Fat (acid hydrolysis) 3.0%	(1)
Total Dietary Fiber 18.0%	(1)
Total Carbohydrates 32.0%	(2)
Energy (calories)270/100 g	(2)
PDCAAS 0.94%	(4)

mg/100 g

0 [,] 0	
Vitamin A (IU)0	(1)
Vitamin C 0	(1)
Thiamine Trace	(1)
Niacin Trace	(1)
Vitamin D Trace	(1)
Vitamin E Trace	(1)
Vitamin B ₆ Trace	(1)
Vitamin B ₁₂ ug Trace	(1)
Folic Acid ug 525	
Biotin Trace	
Vitamin K Trace	(1)
Pantothenic Acid Trace	(1)
Riboflavin Trace	(1)
Sodium 10-20	(1)
Potassium2,000-2,400	(1)
Phosphorus 700-1,000	(1)
Calcium 200-400	(1)
Magnesium 200-400	(1)
Iron	(1)

Zinc 2-5 (1)	
Copper	
Manganese	
Selenium	
Chromium	
Molybdenum	
Iodine0.84 ppm (3)	
Fluoride 1.9 ppm (3)	
Sulfites* (1)	
Chloride	
Fatty Acids (based on fat by acid	
hydrolysis)	
hydrolysis) Saturated	
hydrolysis) Saturated 0.5 g (1)	
hydrolysis) Saturated 0.5 g (1) Trans Fat <0.05 g (1) Cholesterol 0 (1)	
hydrolysis) Saturated 0.5 g (1) Trans Fat <0.05 g (1) Cholesterol 0 (1) Sugars 14 g (1)	
hydrolysis) Saturated 0.5 g (1) Trans Fat <0.05 g (1) Cholesterol 0 (1) Sugars 14 g (1) Mercury <0.05 ppm (1)	
hydrolysis) Saturated 0.5 g (1) Trans Fat <0.05 g (1) Cholesterol 0 (1) Sugars 14 g (1) Mercury <0.05 ppm (1)	
hydrolysis) Saturated	
hydrolysis) Saturated	

- (1) = Actual analysis
- (2) = Calculated
- (3) = From database
- (4) = Calculated based on corrected amino acid scores (from actual analysis) using protein digestibility of 0.87, FAO/WHO, 1989.

Protein, carbohydrates and fat are all of soybean origin.

*Sodium sulfite is used in the manufacture of the caramel color that is used to produce caramel-colored TVP products (sulfite range in finished product 20-40 ppm); sulfite levels in uncolored TVP products are less than 10 ppm.

Typical Amino Acids (9/100 9 protein)

(g/100 g protein)	
Aspartic Acid	11.5
Theonine*	3.8
Serine	5.3
Glutamic Acid	18.1
Proline	5.0
Glycine	4.3
Alanine	4.4
Cystine	1.4
Valine*	4.9
Methionine*	1.3
Isoleucine*	4.7
Leucine*	7.7
Tyrosine	3.4
Phenylalanine*	4.9
Histidine*	2.6
Lysine*	6.5
Arginine	7.2
Tryptophan*	1.2

*Essential amino acids



Storage & Handling

Recommended shelf life is two years from date of manufacture if stored below 75°F (25°C) and 60% relative humidity. Functional properties of this product are not guaranteed should it be stored outside of these guidelines for an extended period.

Order Information

Product numbers:	(see below)
Container size:	50 lb (22.67 kg)
	multi-wall, poly-lined paper bags
Customer service:	877-236-2460
	or animalnutrition@adm.com

Product Number and Description

		*	
Oracle No.	Number	Product Description	Size/Shape
42319014	160102	Strip #3 Uncolored	Thickness ¹ / ₁₆ ", length ³ / ₄ ", width ¹ / ₄ "
42086014	160105	Chunk #10 Uncolored	³ / ⁸ " cube chunk
	160107	Chunk #7 Uncolored	
42312014	160130	Minced 300 Uncolored	¹ / ₄ " irregular granule
42315014	160868	Yellow Chunk (aka egg colored) #10	
42313014	160207	Chunk #12 Stew	¹ /2" cube chunk
43141014	160205	Chunk #10 Stew	³ /s" cube chunk
43140014	160202	Minced 300 Stew	¹ /4" irregular granule
	160100	Ground Stew	Powder
42320014	160804	Strip #3 Red	Thickness ¹ / ₁₆ ", length ³ / ₄ ", width ¹ / ₄ "
42314014	160873	Chunk #10 Red	¹ /2" cube chunk
	160210	Chunk #10 Liver	¹ /2" cube chunk
43144014	160252	Chunk #12 Liver	¹ / ₂ " cube chunk
43143014	160255	Chunk #10 Liver	
	160261	Chunk #7 Red Brown	$^{3}/_{8}-^{1}/_{2}$ " chunk
Requires large		ers:	
	160874	Chunk #15 Red	³ /4" chunk
42317014	160300	Minced Red	
	160837	Minced 300	¹ /4" irregular granule
	160805	Strip #3 Caramel color	Thickness $1/16$ ", length $3/4$ ", width $1/4$ "
	165224	Minced Caramel color	¹ /4" irregular granule

ADM Animal Nutrition[™], a division of Archer Daniels Midland Company 1000 N 30th St, PO Box C1, Quincy, IL 62305-3115



The information contained herein is correct as of the date of this document to the best of our knowledge. Any recommendations or suggestions are made without guarantee or representation as to results and are subject to change without notice. We suggest you evaluate any recommendations and suggestions independently. We disclaim any and all warranties, whether express or implied, and specifically disclaim the implied warranties of merchantability, fitness for a particular purpose, and non-infringement. Our responsibility for claims arising from any claim for breach of warranty, negligence, or otherwise shall not include consequential, special, or incidental damages, and is limited to the purchase price of material purchased from us. None of the statements made here shall be construed as a grant, either express or implied, of any license under any patent held by Archer Daniels Midland Company or other parties. Customers are responsibile for obtaining any licenses or other rights that may be necessary to make, use, or sell products containing Archer Daniels Midland Company ingredients.