

Textured Vegetable Protein

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

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 (1)
Biotin	Trace (1)
Vitamin K	Trace (1)
Pantothenic Acid	Trace (1)
Riboflavin	Trace (1)
Sodium	10-20 (1)
Potassium	2,000-2,400 (1)
Phosphorus	700-1,000 (1)
Calcium	200-400 (1)
Magnesium	200-400 (1)
Iron	9-15 (1)

Zinc	2-5 (1)
Copper	<2 (1)
Manganese	<5 (1)
Selenium	<0.2 (1)
Chromium	<0.1 (1)
Molybdenum	<0.2 (1)
Iodine	0.84 ppm (3)
Fluoride	1.9 ppm (3)
Sulfites	* (1)
Chloride	<100 (1)
Fatty Acids (based on fat by acid hydrolysis)	
Saturated	0.5 g (1)
Trans Fat	<0.05 g (1)
Cholesterol	0 (1)
Sugars	14 g (1)
Mercury	<0.05 ppm (1)
Arsenic	<0.05 ppm (1)
Cadmium	<0.1 ppm (1)
Lead	<0.05 ppm (1)
Aluminum	<5 ppm (1)

- (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 (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	$3/8$ " 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 volume orders:			
	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

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