

GENERAL STANDARD FOR SOY PROTEIN PRODUCTS

CXS 175-1989

Document Location: Raw Ingredients - Processing of ingredients - Prior Purchase

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Overview

CXS 175-1989 outlines requirements for safe handling and processing of Soy Protein Products (SPP) prepared from soybeans (seeds of *Glycine Max. L.*) by various separation and extraction processes. The document covers products such as soy protein flour (SPF), soy protein concentrate (SPC), and soy protein isolate (SPI).

The Standard details descriptions on essential composition, nutritional limits, and provides important parameters on moisture content, crude protein, ash, fat, crude fibre. Information on processing aids, contaminants, hygiene, packaging, labeling, ingredient listing, and methods of analysis are also outlined in this document.

CXS 171-1989 aims to provide safety and quality standards pertaining to SPP. Following this standard will help suppliers and manufacturers produce safe SPP products.

Link to Document

[GENERAL STANDARD FOR SOY PROTEIN PRODUCTS CXS 175-1989 Adopted in 1989. Amended in 2019, 2022.](#)