

# TSP®

## TSP®

TSP® is textured vegetable protein made from soy. When hydrated, TSP® products absorb water and have the laminar, fibrous texture and appearance of meat. The unique structure and properties of TSP® products enables them to hydrate and retain moisture in rigorous processing and cooking environments.

TSP® products are available in a variety of shapes, sizes, and colors. TSP® products are available in the form of granules, chunks, and strips in sizes ranging from 1/8" to 1". TSP® products are available in natural tan, brown, pink, and red.

### Uses

TSP® products have unique textural properties and high structural integrities which are used extensively in canned and retorted foods in the pet food industry to simulate meat. They are especially suited for canned pet foods where they give the appearance of meat. The unique structure of TSP® products helps to bind water and fats in processed meat applications. This improves the handling properties of the mix and overall product yield.

### Nutritional Properties

TSP® products are concentrated sources of protein with a minimum of 48% protein. TSP® products contain less than 1.5% fat and have no cholesterol or saturated fat. The use of TSP® products to extend meat improves the nutritional value of the meat product by increasing the protein content and reducing the amount of total fat.

### Process Application

TSP® products are customarily incorporated in food products as follows:

1. TSP® products may be added directly to your processing flow.
2. To achieve optimum finished product yield, TSP® products may be hydrated at a rate of 1.5 to 3.5 times its weight with water. Hydration rate depends on the type of product used. Adjustments in the amount of water added may be required for specific applications. Contact your CHS - Protein Food Group representative for suggested formulations.

### Packaging & Storing

Standard packaging is in 50-pound (22.68 kg) poly-lined bags for maximum protection. Under normal dry storage conditions, TSP® products will be stable for at least one year from the date of manufacture. Refrigeration is not required. However, once hydrated, TSP® products should be handled like fresh meat.

### Ingredient Statements\*

**TSP 01, 09, 09-1, 13, 27, 35, 40, 45, and 54:** Soy flour, calcium chloride, sulfur.

**TSP 02, 10, 14, 28, 36, 41, 46, and 55:** Soy flour, caramel color, calcium chloride, red 3.

**TSP 03, 04, 11, 11-1, 12, 15, 15-1, 16, 29, 30, 37, 38, 39, 42, 43, 47, 48, 53, 56, and 57:** Soy flour, caramel color, calcium chloride, sulfur, red 3.

**TSP 58 and 59:** Soy flour, iron oxide, calcium chloride, sulfur.

\*Calcium chloride, sodium carbonate, and sulfur are added at less than 1% as processing aids.

### Typical Chemical Analysis

Protein (N x 6.25)	50%
Moisture	9%
Fat	1.5%
Ash	6%
Crude Fiber	3.5%

### Typical Microbiological Analysis

APC	Less than 30,000/g
Yeast/Mold	Less than 100/g



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Located in Hutchinson, Kansas, CHS - Protein Food Group has over 3 decades of experience in the manufacture of textured soy proteins. CHS - Protein Food Group takes pride in providing innovative solutions, tailor-made to meet customer needs. The product lines include the following:

- **ULTRA-SOY<sup>®</sup>** (unflavored) Textured Soy Flours & Textured Vegetable Proteins in a variety of shapes, sizes, and colors for the food industry
- **ULTRA-SOY<sup>®</sup>** & **IMAGIC<sup>®</sup>** Bacon and Meat Analogs and flavored textured soy products in a variety of shapes, sizes, colors, and flavors
- **TSP<sup>®</sup>** for canned pet foods
- **Curley's<sup>™</sup>** Premium and Extra Premium Barbecue Sauces
- **RK Brand<sup>™</sup>** Barbecue Sauce
- **Lems<sup>™</sup>** Sweet & Sour and Teriyaki Sauces
- Soy flour, soy protein concentrates, textured soy protein concentrates, and soy protein isolates