

INCI: Hydrolyzed Wheat Protein, Hydrolyzed Soy Protein, Hydrolyzed Corn Protein Item Code: 4460-HY-SBZ-NP CAS #: 70084-87-6, 68607-88-5, 100209-41-4 EINECS #: 309-358-5, 271-770-5, 309-349-6

Appearance (At room temperature)	Clear to hazy, brown liquid*
Odor	Characteristic, slight
Non-volatile Matter (1g/1hr/105°C)	20.0% Minimum
pH (Direct @ 25°C)	4.5 – 5.5
Color, Gardner (ASTM D6166)	13.0 Maximum
Ash (@ 800°C)	4.0% Maximum
Microbial content when packaged:	
Total Aerobic Bacteria	< 100 CFU/mL; No pathogens
Mold & Yeast	< 100 CFU/mL

*May develop slight sediment on aging

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TRI-K Industries, Inc. Specialties Division 2 Stewart Court, P.O. Box 10 Denville, NJ 07834• USA t (973) 298-8850 f (973) 298-8940 info@tri-k.com • www.tri-k.com TRI-K Industries, Inc. Proteins Division 20 A Street Derry, NH 03038 • USA t (603) 898-0811 f (603) 421-0188 info@tri-k.com • www.tri-k.com 4.11.2022-v3