

Organic Soy Protein Powder



What is organic soy protein powder?

Organic Soy Protein Powder is meticulously produced from 100% pure, organically grown soybeans (*Glycine max*). The raw organic soybeans undergo a careful process to extract and purify the protein, resulting in a fine, free-flowing powder. The organic certification ensures that the soybeans are cultivated without synthetic pesticides, herbicides, or genetically modified organisms, aligning with strict clean-label and natural ingredient standards.

Soy protein is one of the most widely recognized and extensively researched plant proteins. It is a **complete protein**, meaning it contains all nine essential amino acids necessary for human health, making it an excellent alternative to animal-derived proteins. Beyond its robust protein content, **Organic Soy Protein Powder** offers excellent functional properties, including good dispersibility, emulsification, and water-binding capabilities. Its relatively neutral flavor profile makes it highly adaptable to a wide range of applications, appealing to brands focused on nutrition, sustainability, and plant-based innovation.

Specifications

Attribute	Organic Soy Protein Concentrate	Organic Soy Protein Isolate
Common Names	Soy Protein Concentrate, SPC	Soy Protein Isolate, SPI
Source	100% Organic Soybeans (<i>Glycine max</i>)	100% Organic Soybeans (<i>Glycine max</i>)
Processing	Aqueous wash or alcohol wash to remove most carbohydrates (sugars, fiber)	Advanced purification to remove most non-protein components
Protein Content	Typically 60-70% (dry basis)	Typically $\geq 90\%$ (dry basis)
Appearance	Fine, light cream to pale yellow powder	Fine, off-white to light cream powder
Flavor	Mild, characteristic soy flavor; more pronounced than isolate	Very mild, neutral flavor; highly refined
Fiber Content	Moderate (typically 5-15%)	Very low (typically $<1\%$)
Fat Content	Low (typically $<5\%$)	Very low (typically $<1\%$)
Solubility	Good, but can be less soluble than isolate in certain applications	Excellent, highly soluble in water
Digestibility (PDCAAS)	0.9 - 1.0 (Excellent)	1.0 (Excellent)
Moisture Content	Max 7%	Max 6%
Microbiological Purity	Meets international food safety standards	Meets international food safety standards
Heavy Metals	Low levels, compliant with international regulations	Low levels, compliant with international regulations
Key Characteristics	Complete protein, non-GMO, functional properties, economic	Complete protein, non-GMO, superior functionality, neutral taste

Key Features

- **Complete Plant-Based Protein:** Contains all nine essential amino acids, making it a high-quality vegan protein source essential for muscle growth, repair, and overall bodily functions.
- **High Digestibility:** Recognized for excellent protein digestibility, ensuring efficient absorption and utilization by the body.
- **Versatile Functionality:** Offers superior emulsification, water-binding, and gelling properties (especially isolates), enhancing texture and stability in various formulations.
- **Neutral Flavor Profile:** Particularly our isolate, it provides a very mild taste, allowing for seamless integration into a wide range of products without imparting strong off-notes.
- **Excellent Source of Nutrients:** Beyond protein, it contributes beneficial isoflavones and various minerals.
- **Organic & Clean Label:** Certified organic, ensuring the raw material is cultivated without synthetic pesticides, herbicides, or GMOs, meeting the highest standards for clean and transparent ingredients.
- **Sustainable & Economical:** Soy is a highly sustainable and cost-effective protein source, offering a competitive advantage for large-scale production.
- **Allergen-Friendly (Non-Dairy/Gluten):** While soy itself is an allergen, it provides an alternative for those avoiding dairy or gluten.

Applications

Our **Organic Soy Protein Powder** is an incredibly versatile and widely used ingredient for a multitude of B2B applications across the food, beverage, and nutraceutical industries:

- **Nutraceuticals & Dietary Supplements:**
 - Primary protein source for protein powders, meal replacements, and functional food supplements for sports nutrition and general wellness.
 - Used in protein bars, functional cookies, and ready-to-mix beverages.
- **Plant-Based & Dairy Alternatives:**
 - Key ingredient in plant-based milks, yogurts, cheeses, and ice creams, providing protein content and improving texture.
 - Core component of vegan meat alternatives (burgers, sausages, deli slices) for texture, binding, and protein.

- **Baked Goods & Confectionery:**

- Used to fortify breads, pastries, cookies, and other baked goods, enhancing protein content and improving dough handling and moisture retention.

- **Cereals & Snacks:**

- Incorporated into breakfast cereals, granola, energy bars, and savory snack products for a protein boost.

- **Infant Formulas:**

- A critical protein source in specialized infant formulas for babies with cow's milk protein allergies or lactose intolerance.

Why Choose Our Organic Soy Protein Powder for Your Business?

Partnering with us for your **Organic Soy Protein Powder** needs ensures a reliable, high-quality, and cost-effective ingredient that aligns with major consumer trends:

- **Guaranteed Organic & Non-GMO Certification:** Our soy protein powder adheres to stringent organic and non-GMO standards, crucial for your clean-label and premium product lines.
- **Proven Efficacy & Acceptance:** Soy protein is a well-established and accepted plant protein, offering strong consumer recognition and trust.
- **Diverse Grades Available:** Offering both **Organic Soy Protein Concentrate** and **Organic Soy Protein Isolate** allows you to select the precise protein content and functional properties required for your specific formulation.
- **Consistent Quality & Purity:** Our meticulous processing and rigorous quality control ensure a reliable, pure, and safe product batch after batch, meeting international food safety standards.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: What is the main difference between Organic Soy Protein Concentrate and Organic Soy Protein Isolate?

A: **Organic Soy Protein Concentrate** has a protein content of 60-70% and retains some of the carbohydrates (fiber) from the soybean. **Organic Soy Protein Isolate** is further processed to remove most of the non-protein components, resulting in a protein content of $\geq 90\%$ and a more neutral flavor and superior functional properties. The choice depends on the desired protein level, functionality, and flavor neutrality in your final product.

Q: Is Organic Soy Protein Powder considered a "complete protein"?

A: Yes, **Organic Soy Protein Powder** (both isolate and concentrate) is considered a **complete protein** because it contains all nine essential amino acids in sufficient quantities required by the human body.

Q: Is your Organic Soy Protein Powder non-GMO?

A: Yes, all our **Organic Soy Protein Powder** products are sourced from **certified organic soybeans**, which by definition means they are **Non-GMO**. This ensures compliance with clean-label requirements.

Q: What is the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic Soy Protein Powder** typically has a shelf life of **24 months** from the manufacturing date when stored in a cool, dry place (below 75°F/24°C), away from direct sunlight and moisture, in its original sealed, airtight packaging.

Q: Does Organic Soy Protein Powder have a strong "beany" flavor?

A: Modern processing techniques, particularly for **Organic Soy Protein Isolate**, have significantly reduced the "beany" flavor often associated with older soy products. Our isolates offer a very **neutral taste profile**, making them highly versatile in various applications. Concentrates may have a slightly more noticeable soy flavor.

Packing

