

PRODUCT SPECIFICATION

Peptide Hydrolysates TuriPro™

ID Number: 8100014

Issue Date and Number: 16.03.2026/v.1

Trade Name:	TuriPro™ NSP (MB) Peptide Hydrolysate
Ingredients:	Hydrolyzed turkey meat and bone proteins, Powder
Raw Material Origin:	Turkey meat and bone protein hydrolysate
Product Form:	Powder with a creamy-amber color, with a characteristic, aroma and a meaty, broth-like, slightly salty taste.

PRODUCT DESCRIPTION

TuriPro™ NSP (MB) is a turkey-derived peptide hydrolysate in powder form, containing a mixture of polypeptides, peptides, and amino acids. The product is obtained through controlled hydrolysis of turkey-based raw materials. A liquid concentrate version is also available.

PHYSICOCHEMICAL AND MICROBIOLOGICAL PARAMETERS

Parameter	Value	Method
Protein content	≥ 85 %	Kjeldahl
pH	4,5 – 7,5	Potentiometric
Solubility	highly soluble in water	Internal
Dry matter	≥ 93 %	Gravimetric
<i>Salmonella spp.</i>	not detected 25 g	ISO 6579

SHELF LIFE AND STORAGE CONDITIONS

24 months from the production date, provided it is stored in the original, unopened packaging, in a cool, dry, and well-ventilated place. Optimal storage temperature: 15–25°C (short-term fluctuations between a minimum of 10°C and a maximum of 30°C are acceptable), maximum humidity 65%. Protect from moisture, light, and sources of heat.

PRODUCT APPLICATION

TuriPro™ NSP (MB) peptide hydrolysates are intended for further commercialization as components used in the food industry. They are primarily used as a high-protein ingredient in dietary supplements designed for individuals who require an additional dose of protein in their diet. They can also be incorporated into food products such as soups and sauces to enhance their flavor profile. Additionally, they are utilized in the feed industry.

CERTIFICATES: BRCGS Food, IFS Food, IFS Logistics and Halal.