



TOASTED DEFATTED SOY FLOUR IP

Description: Toasted Defatted Soy Flour IP is obtained from soybeans which are fully heat treated, from which oil is removed and anti nutritious soybean factors are deactivated. It can be used in cookies, crackers, cereals, beverages and breads.

Origin: USA

HS-code: 12081000

Ingredients: Soybeans

Storage and transport conditions: Storage below 25°C and 70% humidity promotes shelf life in closed packaging.

Shelf life: 24 months from manufacturing date in original packaging.

Compliance with EU regulations: Exempt from Regulation on the traceability and labeling of genetically modified organisms (Regulation EC 1830/2003) and genetically modified food and feed (Regulation EC 1829/2003).

BSE/TSE statement: Product does not contain any ingredients from animal origin.

Packaging: 20Kg boxes.

Product safety status: Product is safe for intended use.

ORGANOLEPTIC CHARACTERISTICS

Appearance	Fine powder
Colour	Beige
Smell	Typical soy

PHYSICAL AND CHEMICAL CHARACTERISTICS

Moisture	Max. 9%
Protein (N x 6.25, mfb)	Min. 53%
Fat (acid hydrolysis)	Max. 3%
Total Dietary Fiber	Approx. 17%

MICROBIOLOGICAL CONTROL

SPC	Max. 50.000 cfu/g
E-coli	Negative
Salmonella (Class II)	Negative