



### **FULL FAT TOASTED SOY FLOUR – ORGANIC**

**Description:** Obtained by milling, from selected pre-cleaned, cracked and dehulled organic soybeans. It is a natural product which does not contain additives or preservatives. Manufactured from healthy, dehulled soybeans, anti nutritious soybean factors are deactivated. Hydrothermal treatment of soybeans, without usage of any chemical reagents, provides production of final products rich in high quality proteins and essential amino acids, soybean oil, lecithin, protective nutritious ingredients, minerals and vitamins.

**Origin:** Europe

**HS-code:** 12081000

**Organic code:** NL-BIO-01

**Ingredients:** 100% soy.

**Suggested ingredient labeling:** soy protein, soy flour. No additional GMO labeling is needed.

**Allergen information:** contains soy. Possible cross-contamination; see allergen overview.

**Usage:** Full Fat Toasted Soy Flour is used for further processing, as one of the raw materials in the manufacture of bakery applications such as cookies, wafers, cones and applications where additional properties such as shelf life, protein levels etc are needed.

**Storage and transport conditions:** Storage below 25°C and 60% humidity promotes shelf life. Keep away from strong odours and volatile materials.

**Shelf life:** 6 months from manufacturing date in original packaging.

**Packaging:** 25kg, double layer paper bags.

**Compliance with EU regulations:** Complies with Regulation EC 834/2007. 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.

**Product safety status:** Product is safe for labeled intended use.

#### **ORGANOLEPTIC CHARACTERISTICS:**

Appearance	Fine, homogenized powder.
Granulation	min.90% less than 0,16 mm.
Colour	Brownish yellow.
Smell	Neutral, characteristic.
Taste	Pleasant, sweetish, nutty.

**PHYSICAL AND CHEMICAL CHARACTERISTICS\*:**

Protein	Approx. 41%
Moisture	Max. 12%
Fat	Approx. 21%
Ash	Max. 5,5%
Dietary fibre	Approx. 19%

\* values are subject to variation. Average values based on experience and literature. See Fachmann & Kraut.

**MICROBIOLOGICAL CONTROL:**

TPC	Max. 50.000
Coliforms	Max. 100 cfu/g
E-coli	Negative/1g
Yeasts and Moulds	< 100 cfu/g each
Salmonella	Negative/25g

<b>Allergene overview.</b>	Present in the product as an ingredient:	May contain traces due to cross-contamination:
Cereals containing gluten and products thereof.	No	Yes
Crustaceans and products thereof.	No	No
Eggs and products thereof.	No	No
Fish and products thereof.	No	No
Peanuts and products thereof.	No	No
Soybeans and products thereof.	Yes	Yes
Rice and products thereof.	No	Yes
Milk and dairy products.	No	No
Nuts and nut products.	No	No
Celery and products thereof.	No	No
Mustards and products thereof.	No	No
Sesame and products thereof.	No	No
Sulphur dioxide and sulphates at concentrations of more than 10mg/kg or 10mg/liter expressed as SO <sub>2</sub> in the product.	No	No
Molluscs (gastropods, bivalves, cephalopods) and products thereof.	No	No
Lupin and products thereof.	No	No