



### **LOW-FAT SOYBEAN FLOUR IP**

**Description:** Low-Fat Soybean Flour is manufactured from dehulled soybean. Within a hydrothermal process and posterior treated at desired temperature, anti-nutritious substances are removed. Hydrothermal treatment of soybeans, without usage of any chemical reagents, provides high quality proteins and essential amino acids, soybean oil, lecithin, protective nutritious ingredients, minerals and vitamins. Low-Fat Soybean Flour is a modern, fresh and at the same time traditional healthy soy flour without chemical residues.

**Origin:** Europe

**HS-code:** 12081000

**Ingredients:** 100% soy

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

**Allergen information:** contains soy. See allergen overview.

**Usage:** Low-Fat Soy Flour is used for further processing, as one of the raw materials in the manufacture of a wide array of bakery applications such as breads, 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:** 12 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:** 25Kg carton bags.

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

#### **ORGANOLEPTIC CHARACTERISTICS:**

Appearance	Fine, homogenized powder
Granulation	From fine (<0,16mm) to coarse (<0,25mm).
Colour	Pale yellow
Smell	Neutral, characteristics
Taste	Pleasant, sweetish, nutty.

**PHYSICAL AND CHEMICAL CHARACTERISTICS\*:**

Protein*	Min. 45%
Moisture	Max. 8%
Fat*	Max. 9%
Ash*	Max. 6,5%
Fibre*	Max. 3,5%
Urease activity	Max. 0,30%

\*based on dry matter

**MICROBIOLOGICAL CONTROL**

TPC	Max. 20.000
Coliforms	Max. 10 cfu/g
Entero	Max. 100 cfu/g
Yeasts and Moulds	< 500 cfu/g each
Salmonella	Negative/25g



<b>Allergen overview</b>	Present in the product as an ingredient	May contain trace due to cross-contamination
Cereals containing gluten and products thereof	No	No
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
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