

## DATA SPECIFICATIONS

## soft soybean powder

Full fat moderately toasted - 40024



## Product description

Full fat moderately toasted soft soybean powder is manufactured from healthy, dehulled soybean, by a special hydrothermal treatment during which oil is extracted out and anti nutritious soybean factors are deactivated. Hydrothermal treatment of soybean, 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 soluble in fats.

## Application

Intended for further processing in the manufacture of bakery additives and mix in bread baking industry

## Packing Details, Shelf-life and storage

25kg net weight in double layer craft bags with intermediate PVC layer; on pallets; 9 months from date of manufacture; Store in dry, ventilated and cool place.

## Sensoric

Fine, homogenized pale yellow powder; pleasant sweetish; granulation min. 90% less than 0,16mm

## Country of Origin

Danube countries



pure soy  
GMO-free

GMO-free soy ingredients  
for all of your products

# soft soybean powder

## DATA SPECIFICATIONS

### PHYSICAL AND CHEMICAL STANDARDS

Protein (Nx6.25)	min. 38%
Moisture	max. 8%
Fat	min. 18%
Ash	max. 5.5%
Fibre	max. 4.5%
Urease activity, ApH	max. 0.30 ApH

### MICROBIOLOGICAL STANDARDS

Aerobic mesophilic bacteria	< 100000 cfu/g
Yeasts and Moulds	< 1000 cfu/g
Enterobacteriaceae	< 100 cfu/g
Clostridium perfringens	< 1000 cfu/g
Salmonella	absent in 25g
Bacillus cereus	< 10000 cfu/g

### HEAVY METALS

Lead	max. 0.2 mg/kg
Cadmium	max. 0.1 mg/kg
Arsenic	max. 1 mg/kg
Mercury	max. 0.1 mg/kg

#### Compliance with EU regulations

Regulation on material and articles intended to come into contact with food and repealing (EC 1935/2004)

Regulation on max. residue levels of pesticides (EC 396/2005) Regulation on max. level for certain contaminants in food (EC 1881/2006) Regulation on manufacturing practice for materials and articles (EC 2023/2006) Regulation on food information to consumers (EC 1169/2011)

## ESSENTIAL AMINO ACID COMPOSITION 100G

Alanine	1.82
Arginine	3.14
Aspartate	4.52
Cystine	0.25
Glutamine	6.07
Glycine	1.55
Histidine	0.96
Isoleucine	1.77
Leucine	3.04
Lysine	2.47
Methionine	0.47
Phenylalanine	1.95
Proline	2.09
Serine	2.13
Threonin	1.58
Tryptophan	0.57
Tyrosine	1.20
Valine	1.82

## NUTRITIONAL FACTS AND MINERALS IN 100G

Energy value	2.039 kJ / 485 kcal,
Carbohydrates	27.9 g
sugar	6.1 g
Fat	23.9 g
Saturated fatty acids	3.6 g
Protein	39.8 g
Salt	0.1 g
Phosphorus	6.100 mg/kg
Calcium	3.872 mg/kg
Magnesium	2.602 mg/kg
Iron	54.16 mg/kg
Zinc	36.08 mg/kg
Manganese	17.87 mg/kg
Copper	11.39 mg/kg
Selenium	< 0.1 mg/kg
Cobalt	0.11 mg/kg
Sodium	29.55 mg/kg
Potassium	30.001 mg/kg

## LIST OF ALLERGEN

Allergen	with recipe	without recipe
Egg		x
Milk (inc. Lactose)		x
Wheate		x
Gluten (inc. Wheatmrye, baeley, oats, triticale, spelt, or kamut)		x
Fish		x
Crustacean Shellfish (inc. Molluscs)		x
Tree Nuts (inc. Almond, Hazelnut, Walnut, Cashew; Pecan, Brasilnut, Pistachio, Macadamia, Queensland, etc.)		x
Peanuts (inc. Peanut oil)		x
Buckwheat		x
Celery or Celeriac		x
Colors (inc. Erythr FD&C Red 3), Tartrazine (FD&C Yellow 5), Caramel , Sudan Red, etc.)		x
Soybeans	x	
Lupin		x
Mustard		x
Rice		x
Seeds and their oils (inc. Sesame, poppy, sunflower, cotton seeds, etc.)		x
Suifur		x

## Suitable for

Coeliac  
Vegetarian  
Vegan

## Traceability

The traceability of the product is guaranteed through the batch number of each sales contract.

## Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

ISO 9001:2000; ISO 9001:2008; ISO 22000:2005; Halal; Koscher; NON GMO von SGS; IP Zertifikat; HACCP, BRC

**The specification is valid until revoked and replaced all previous issues.**