# DATA SPECIFICATIONS

# Soybean powder

Low fat moderately toasted - 40029

## Product description

Low fat moderately toasted soybean powder is manufactured from healthy, dehulled soybean, by a spechial hydrotherma treatement 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 nutritions ingrediens, minerals and vitamins soluble in fats.

#### Application

This product is used in confectionery products, meat industry and baking industry.

# Packing Details, Sehelf-life and storage

25kg net weight doble layer craft bags with intermediate PVC layer; on pallets; 12 months from date of manufacture; Keep in dry, cool place, safe from external influences.

#### Sensoric

Fine, homogenized yellow pale powder; pleasent, sweetish; granulation min. 90% less than 0,16 mm; Water binding 1:3-3,5.

# Country of Origin

Danube countries





**GMO-free soy ingredients** for all of your products





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#### PHYSICAL AND CHEMICAL STANDARDS

Protein (Nx6.25)	min. 45%
Moisture	max. 8%
Fat	max. 9%
Ash	max. 6.5%
Fiber	max. 3.5%
Urease activity, ApH	max. 0.30 ApH

#### MICROBIOLOGICAL STANDARDS

Aerobic mesophilic bacteria	< 10000 cfu/g
Yeasts and Moulds	< 1000 cfu/g
Enterobacteriaceae	< 100 cfu/g
Clostridium perfingens	< 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 informatio to consumers (EC 1169/2011)

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#### ESSENTIAL AMINO ACID COMPOSITION 100G

Alanine	2.25
Arginine	3.72
Aspartate	5.72
Cystine	0.36
Glutamine	9.32
Glycine	2.10
Histidine	1.30
Isoleucine	2.32
Leucine	3.84
Lysine	3.13
Methionine	0.63
Phenylalanine	2.34
Proline	2.57
Serine	2.57
Threonin	1.98
Tryptophan	0.67
Tyrosine	1.62
Valine	2.25

#### NUTRITIONAL FACTS AND MINERALS IN 100G

Energy value	1714 kJ / 408 kcal	
Fat	8.5 g	
Saturated fatty acids	1.3 g	
Carbohydrates	33 g	
sugar	7.8 g	
Protein	49.3 g	
Salt	0.05 g	
Phosphorus	6.800 mg/kg	
Calcium	3.703 mg/kg	
Magnesium	2.135 mg/kg	
Iron	54.92 mg/kg	
Zinc	41.56 mg/kg	
Manganese	20.33 mg/kg	
Copper	13.16 mg/kg	
Selenium	< 0.1 mg/kg	
Cobalt	0.13 mg/kg	
Sodium	35.43 mg/kg	
Potassium	20.039 mg/kg	

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#### 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	х	
Lupin		x
Mustard		x
Rice		x
Seeds and their oils (inc. Seasame, 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.



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