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PRODUCT DATA SHEET

BIOPRO 10

Defatted toasted soybean flour

Product description:

Biopro 10-Defatted toasted soybean flour is manufactured from healthy, genetically non-modified soybeans, which are crushed, dehulled, flaked and extracted. Through special heat treatment at desired temperatures all anti nutritional factors are drained, which increases the utilization of proteins.

Product code: 4 20013

Ingredients: 100% NON GMO soybeans

Allergens: Soya

Shelf life: 18 months in original packing

Organoleptic characteristics:	
Appearance:	Fine, homogenized powder
Color:	Pale yellow to yellow
Smell:	Neutral, characteristic
Taste:	Pleasant, sweetish
Granulation :	min 90% less than 0,16mm

Toxic elements:	
Cadmium	max 0,2 mg/kg
Mercury	max 0,1 mg/kg
Lead	max 0,2 mg/kg
Arsenic	max 1mg/kg

Chemical characteristics:			
Parameter	Unit	Limit values	Typical values
Moisture	%	max 8	7
Protein	%	min 47	52
Fat	%	max 2	1,5
Cellulose	%	max 3,5	2
Ash	%	max 6,5	6
PDI	%	-	30
Urease activity	mgN/gmin	max 0,4	0,1

Nutritional values:		
Parameter	Unit	Typical values
Fat	g	1,2
*of which saturated	g	0,1
Carbohydrates	g	34
*of which sugar	g	16
Protein	g	50
Salt	g	<0,1
Energy value	KJ/kcal	1500/350

Microbiological characteristics:			
Parameter	Unit	Reference values	Testing method
Total plate count	cfu/g	n=5 c=2 m=10 ⁴ M=10 ⁵	ISO 4833-1
Enterobacteriaceae	cfu/g	n=5 c=2 m=10 M=10 ²	ISO 21528-2
Clostridium perfringens	cfu/g	n=5 c=1 m=10 M=10 ²	ISO 7937
Yeast and mold	cfu/g	n=5 c=2 m=10 ² M=10 ³	ISO 21527-2
Bacillus cereus	cfu/g	n=5 c=2 m=10 ³ M=10 ⁴	ISO 7932
Salmonella spp	25g	absence	ISO 6579
Listeria Monocytogenes	25g	absence	ISO 11290-1

n-number of sampled units constituting the sample

c-number of samples that can be between *m* and *M*

m-limit value-the result is satisfactory

M-maximum value- not to be exceeded by any of the sampled units

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Amino acid composition:		
Amino acids	Unit	Typical values
Alanine	%	2,21
Arginine	%	3,64
Asparate	%	5,91
Cystine	%	0,75
Glutamine	%	9,1
Glycine	%	2,17
Histidine	%	1,26
Isoleucine	%	2,28
Leucine	%	3,82
Lysine	%	3,19
Methionine	%	0,63
Phenilalanine	%	2,45
Prolin	%	2,75
Serine	%	2,72
Threonin	%	2,04
Tryptophan	%	0,68
Tyrosine	%	1,78
Valine	%	2,34

Mineral composition:		
Amino acids	Unit	Typical values
Calcium	mg/kg	241,00
Cobalt	mg/kg	0,13
Copper	mg/kg	4065
Iron	mg/kg	9,24
Magnesium	mg/kg	290,00
Manganese	mg/kg	3,018
Phosphorus	mg/kg	674,00
Potassium	mg/kg	2.384,00
Selenium	mcg/kg	1,7
Sodium	mg/kg	20,00
Zinc	mg/kg	2,46

Storage
Store in dry and cool place, protected from outside impacts

Packing
25kg -double layer craft bags with PVC layer Pallet: 750kg/900kg/1000kg

PRODUCT APPLICATION							
Confectionery industry	Households	Bakery industry	Catering	Dietetic and pharmaceutical	Meat industry	Pasta industry	Pharmacy
X	X	X	X	X	X		

Compliance with EU regulations:

Regulation EC 1935/2004- on materials and articles intended to come in contact with food

Regulation EC 396/2005- on maximum residue levels of pesticides in or on food and feed of plant and animal origin

Regulation EC 1881/2006- setting maximum levels for certain contaminants in foodstuff

Regulation EC 2023/2006- on good manufacturing practice for materials and articles intended to come in contact with food

Regulation EC 1169/2011- on the provision of food information to consumers

Regulation EC 1829/2003- on genetically modified food and feed

and all their ammendments



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STATEMENT OF ALLERGENS				
ALLERGEN	Present in product as ingredient		May contain traces due to the cross-contamination	
Cereals containing gluten and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Crustaceans and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Eggs and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Fish and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Peanuts and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Soybeans and products thereof	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Milk and products thereof, including lactose	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Nuts and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Celery and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Mustard and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Sesame and product thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
SO ₂ and sulphites in concentrations higher than 10mg/kg or 10mg/l expressed in SO ₂ in the final product	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Lupin and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Mollusk and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO

BSE/TSE statement: Product doesn't contain ingredients of animal origin.

Legal notice:

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