

## PRODUCT DATA SHEET

### BIOPRO 10-DEFATTED TOASTED SOYBEAN FLOUR

#### **Product description:**

Biopro 10 is manufactured from healthy, NON GMO soybeans which are crushed, dehulled, flaked and extracted. Trough special heat treatment at desired temperatures all anti nutritional factors are drained, which increases the utilization of proteins.

#### **Ingredients:**

100% Soya

#### **Shelf life:**

18 months

#### **GMO status:**

GMO free



#### **Chemical characteristics**

Parameter	Limit values	Typical values
Moisture	max 8%	7%
Protein	min 50%	*53%
Fat	max 2%	*1%
Cellulose	max 3,5%	*2%
Ash	max 6,5%	*6%
PDI	-	10-35 %

\*on dry basis

#### **Nutritional values**

Parameter	Typical values
Fat	1,1 g/100g
*of which saturated	0,5 g/100g
Carbohydrates	18,1 g/100g
*of which sugar	15,3 g/100g
Protein	51,2 g/100g
Salt	0,3 g/100g
Fiber	17,4 g/100g
Energy value	1358KJ/322kcal

Microbiological characteristics:			
Parameter	Unit	Reference values	Testing method
Total plate count	cfu/g	n=5 c=2 m=10 <sup>4</sup> M=10 <sup>5</sup>	ISO 4833
Enterobacteriaceae	cfu/g	n=5 c=2 m=10 M=10 <sup>2</sup>	ISO 21528
Clostridium perfringens	cfu/g	n=5 c=1 m=10 M=10 <sup>2</sup>	ISO 7937
Yeast and mold	cfu/g	n=5 c=2 m=10 <sup>2</sup> M=10 <sup>3</sup>	ISO 21527
Bacillus cereus	cfu/g	n=5 c=1 m=10 <sup>2</sup> M=10 <sup>3</sup>	ISO 7932
Salmonella spp	25g	n= 5 absence	ISO 6579
Listeria monocytogenes	25g	n= 5 absence	ISO 11290
Escherichia coli	cfu/g	n=5 absence	ISO 16649
Sulfito reducer anaaerobia	cfu/g	n=5 c= 5 M=10	ISO 15213

n-number of sampled units constituting the sample

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

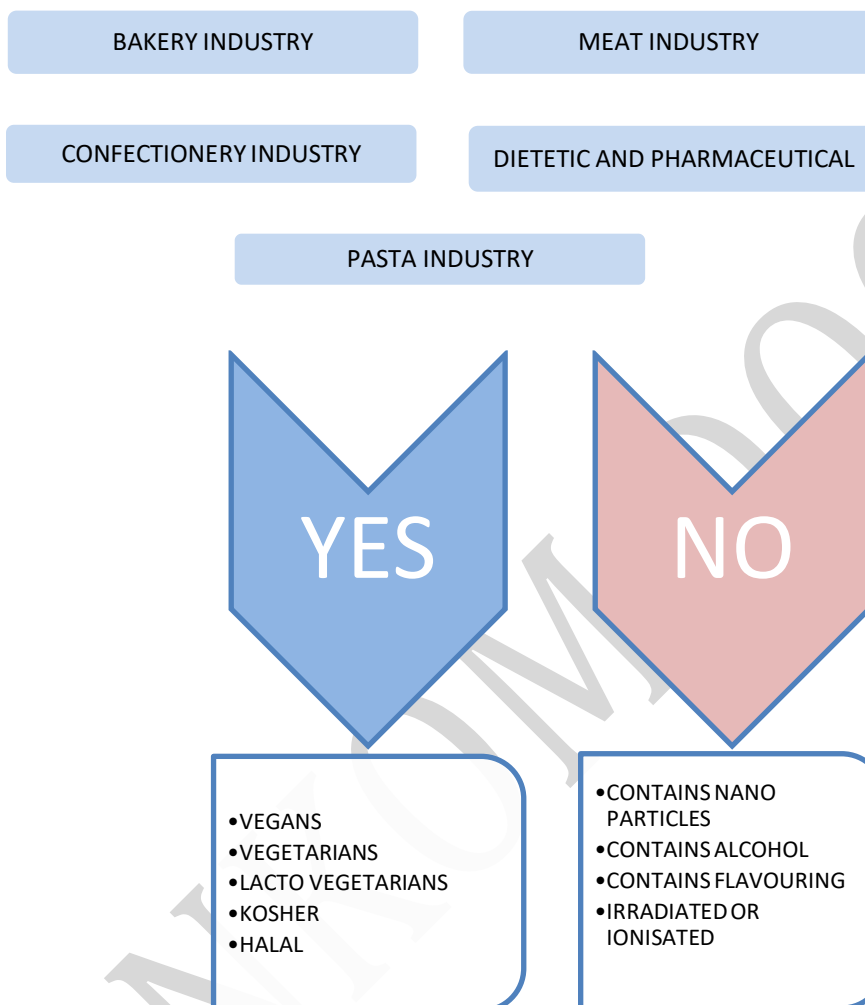
m-limit value-the result is satisfactory

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

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**PRODUCT APPLICATION:**

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***Storage conditions:***

On a dry, cool and winded place, protected from outside impacts.

Recommended: Temperature max 25°C

Relative humidity max 75%

***Packaging:***

White natron paper bags: 25kg

Big bags (PP container bags) : 500-1000kg.

<b>STATEMENT OF ALLERGENS</b>				
<b>ALLERGEN</b>	<b>Present in product as ingredient</b>		<b>May contain traces due to the cross-contamination</b>	
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
<b>Soybeans and products thereof</b>	YES		YES	
Milk and products thereof, including lactose		NO		NO
Nuts and products thereof		NO		NO
Celery and products thereof		NO		NO
Mustard and products thereof		NO		NO
Sesame and product thereof		NO		NO
SO <sub>2</sub> and sulphites in concentrations higher than 10mg/kg or 10mg/l expressed in SO <sub>2</sub> in the final product		NO		NO
Lupine and products thereof		NO		NO
Mollusk and products thereof		NO		NO

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

**Legal notice:**

*The information given in this document is completely accurate to the best of our knowledge. Producer doesn't assume any liability in connection with inadequate usage of product or production, storage and distribution of the final product. The information provided herein are only for informational purpose. The content of this document is subject to change without further notice. Contact us for the latest version of the document*

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