



Issue VI Revision V

PRODUCT DATA SHEET BIOPRO 20L-LIGHT LOW FAT MODERATELY TOASTED SOFT SOYBEAN FLOUR

Product description:

Biopro 20L-Light-Low fat moderately toasted soft soybean flour is manufactured from healthy, genetically non-modified soybeans, which are crushed and dehulled. Trough special heat treatment at desired temperatures, oil is pressed out and all anti nutritional factors are drained, which increases the utilization of proteins.

Ingredients:Shelf life:GMO status:100% Soya12 monthsGMO free

Apperance Fine, homogenized powder

Smell
Neutral,
characteristic

Taste Sweetish

Color Pale yellow

Granulation min 90% <0.16mm

Chemical characteristics

Parameter	Limit values	Typical values		
Moisture	max 8%	4%		
Protein	min 45%	*50%		
Fat	max 9%	*8%		
Cellulose	max 3,5%	*2%		
Ash	max 6,5%	*6%		
PDI	-	60 %		

Nutritional values

Parameter	Typical values		
Fat	9 g/100g		
*of which saturated	1,5 g/100g		
Carbohydrates	35 g/100g		
*of which sugar	7,8 g/100g		
Protein	48,4 g/100g		
Salt	<0,1 g/100g		
Energy value	1443KJ/344kcal		

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			
Enterobacteriaceae	cfu/g	n=5 c=2 m=10 M=10 ²	ISO 21528			
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			
Bacillus cereus	cfu/g	n=5 c=1 m=10 ² M=10 ³	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 anaerobia	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

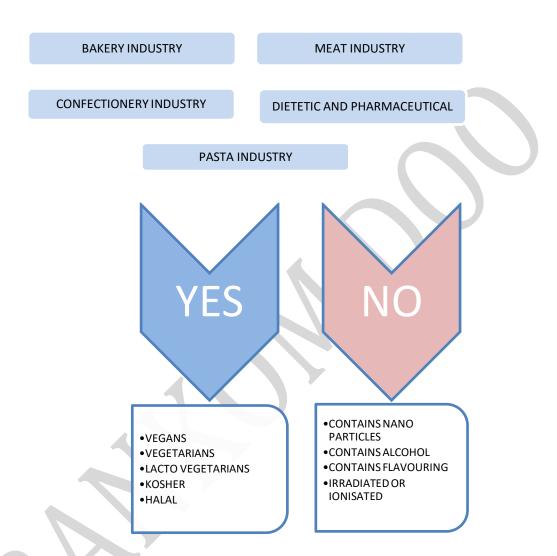
m-limit value-the result is satisfactory

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





PRODUCT APPLICATION:



Storage conditions:

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

Recommended: Temperature max 25°C

Relative humidity max 75%

Packaging:

Natron bags: 25kg

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



ALLERGEN	Present in product as ingredient		May contain traces due to the 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 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
SO2 and sulphites in concentrations higher				
than 10mg/kg or 10mg/l expressed in SO2				
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:

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Contact us for the latest version of the document

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