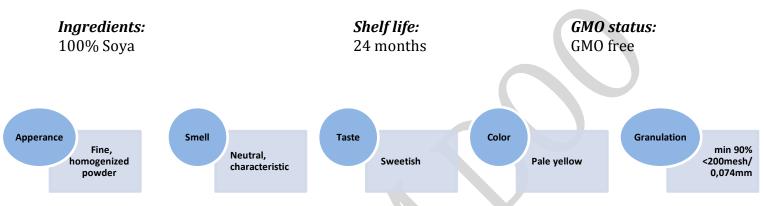


**Issue I Revision II** 

# PRODUCT DATA SHEET BIOPRO 10L-DEFATTED MODERATELY TOASTED SOYBEAN FLOUR

### **Product description:**

Biopro 10L 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.



#### **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	min 60%	75%		
*on drv basis				

#### Nutritional values

Parameter	Typical values		
Fat	1,0 g/100g		
*of which saturated	0,6 g/100g		
Carbohydrates	20,2 g/100g		
*of which sugar	15,7 g/100g		
Protein	50,2 g/100g		
Salt	0,1 g/100g		
Fiber	17,1 g/100g		
Energy value	1332KJ/316kcal		

Microbiological characteristics:						
Parameter	Unit	Reference values Testing meth				
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

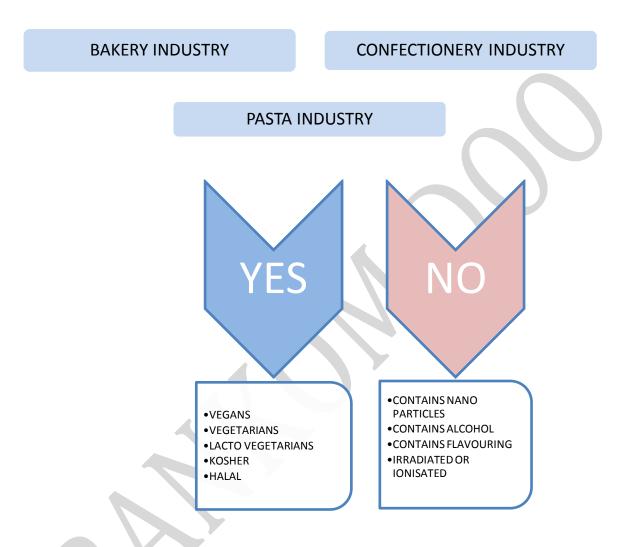
M-maximum value- not to be exceeded by any of the sampled units





Issue I Revision II

# **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:

White natron paper bags: 25kg

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







**Issue I Revision II** 

STATEMENT OF ALLERGENS								
ALLERGEN	Present in product as ingredient		May contain traces due to the cross- contamination					
Cereals containing gluten and products thereof	□ YES	X NO	□ YES	X NO				
Crustaceans and products thereof	□ YES	X NO	□ YES	X NO				
Eggs and products thereof	□ YES	X NO	U YES	X NO				
Fish and products thereof	□ YES	X NO	□ YES	X NO				
Peanuts and products thereof	□ YES	X NO	□ YES	X NO				
Soybeans and products thereof	X YES		X YES					
Milk and products thereof, including lactose	□ YES	X NO	□ YES	X NO				
Nuts and products thereof	□ YES	X NO	□ YES	X NO				
Celery and products thereof	□ YES	X NO	□ YES	X NO				
Mustard and products thereof	□ YES	X NO	□ YES	X NO				
Sesame and product thereof	□ YES	X NO	□ YES	X NO				
SO2 and sulphites in concentrations higher								
than 10mg/kg or 10mg/l expressed in SO2								
in the final product	□ YES	X NO	□ YES	X NO				
Lupine and products thereof	□ YES	X NO	□ YES	X NO				
Mollusk and products thereof	□ YES	X NO	□ YES	X 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

Date: 04.01.2021.