

**BANKOM d.o.o. BE OGRAD** 11080 Zemun, Bulevar Nikole Tesle 30A Tel: (+381 11) 319 0052 Fax: (+381 11) 319 0770

E-mail:office@bankom.rs www.banko



Issue I Revision II

# PRODUCT DATA SHEET BIOPRO 15-DEFATTED TOASTED SOYBEAN GRITS

### **Product description:**

Biopro 15 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

Smell

Taste

Color

Granulation

min 90%

Fine, homogenized grits Neutral, characteristic

Sweetish

Pale yellow

min 90% <12mesh/ 1,68mm

#### Chemical characteristics

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 %			

<sup>\*</sup>on dry basis

#### Nutritional values

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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:

**BAKERY INDUSTRY MEAT INDUSTRY CONFECTIONERY INDUSTRY** DIETETIC AND PHARMACEUTICAL **PASTA INDUSTRY** • CONTAINS NANO **PARTICLES** VEGANS VEGETARIANS CONTAINS ALCOHOL • CONTAINS FLAVOURING •LACTO VEGETARIANS •IRRADIATED OR KOSHER IONISATED • HALAL

### 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.



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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		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	11						
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:

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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