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Issue I Revision II

# PRODUCT DATA SHEET BIOPRO 15L-DEFATTED MODERATELY TOASTED SOYBEAN GRITS

# **Product description:**

Biopro 15L 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:
24 months
GMO status:
GMO free

Taste
Color Granulation

Apperance Fine, homogenized grits

Smell
Neutral,
characteristic

Sweetish

Pale yellow

anulation min 90% <12mesh/ 1,68mm

# Chemical characteristics

Parameter	Limit values	Typical values	
Moisture	max 8%	7%	
Protein	min 47%	*53%	
Fat	max 2%	*1%	
Cellulose	max 3,5%	*2%	
Ash	max 6,5%	*6%	
PDI	min 60%	75%	

<sup>\*</sup>on dry 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	17,4 g/100g	
Energy value	1332KJ/316kcal	

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 M=10	ISO 16649		
Sulfito reducer anaaerobia	cfu/g	n=5 M=10	ISO 15213		

n-number of sampled units constituting the sample

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

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

m-limit value-the result is satisfactory

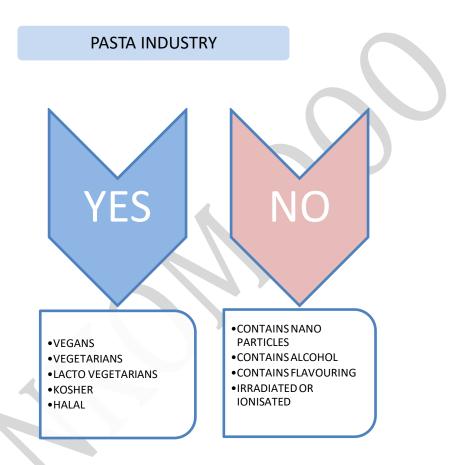


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# PRODUCT APPLICATION:

# **BAKERY INDUSTRY**

# **CONFECTIONERY INDUSTRY**



# 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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NO

NO

NO

NO

#### STATEMENT OF ALLERGENS Present in product as May contain traces due to the cross-**ALLERGEN** ingredient 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 NO Peanuts and products thereof NO YES YES Soybeans and products thereof NO Milk and products thereof, including lactose NO Nuts and products thereof NO NO Celery and products thereof NO NO Mustard and products thereof NO NO

NO

NO

NO

NO

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

### Legal notice:

Sesame and product thereof

Lupine and products thereof

Mollusk and products thereof

in the final product

SO2 and sulphites in concentrations higher than 10mg/kg or 10mg/l expressed in SO2

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