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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

Taste Sweetish

Pale yellow

Granulation min 90% <70mesh/ 0,210mm

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%		

^{*}on dry basis

Nutritional values

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

 $n\hbox{-number of sample units constituting the sample}\\$

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

PASTA INDUSTRY PASTA INDUSTRY OCONTAINS NANO PARTICLES CONTAINS ALCOHOL CONTAINS FLAVOURING IRRADIATED OR IONISATED

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								
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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