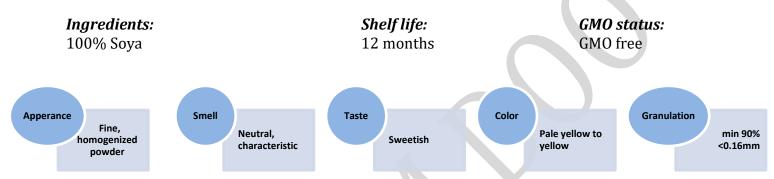




PRODUCT DATA SHEET BIOPRO-20- LOW FAT MODERATELY TOASTED SOFT SOYBEAN FLOUR

Product description:

B-20 -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.



Chemical characteristics

Parameter	Limit values	Typical values
Moisture	max 8%	3%
Protein	min 45%	*50%
Fat	max 9%	*8%
Cellulose	max 3,5%	*2%
Ash	max 6,5%	*6%
PDI	-	25 %
*on dry basis		

Nutritional values

Traci icional values			
Parameter	Typical values		
Fat	7,1 g/100g		
*of which saturated	1,3 g/100g		
Carbohydrates	32,4 g/100g		
*of which sugar	7,7 g/100g		
Protein	49,3 g/100g		
Salt	<0,1 g/100g		
Energy value	1714KJ/408kcal		

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

c-number of samples that can be between in an

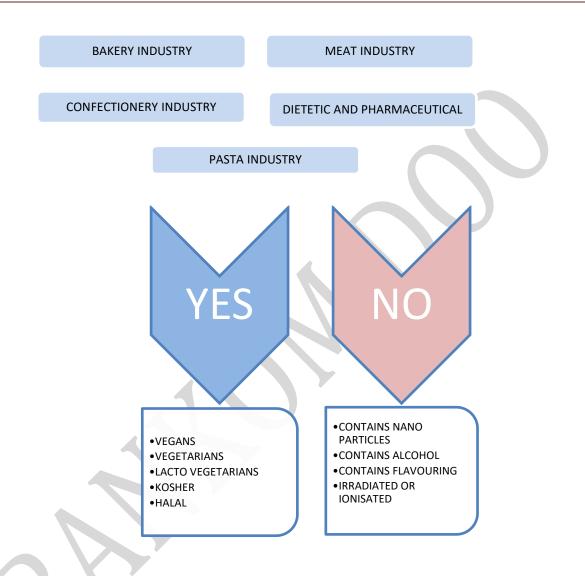
m-limit value-the result is satisfactory

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 15°C

Relative humidity max 75%

Packaging:

White natron paper bags: 25kg

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





Parameter	Limit values	Typical values			
	HEAVY METALS				
Cadmium	max 0,2mg/kg	< 0,05mg/kg			
Mercury	max 0,1mg/kg	< 0,02mg/kg			
Lead	max 0,2mg/kg	< 0,2 mg/kg			
Arsenic	max 1mg/kg	< 1mg/kg			
MYCOTOXINS					
Aflatoxin B1	max 2µg/kg	<1 µg/kg			
Aflatoxin (B1+B2+G1+G2)	max 4µg/kg	<1 µg/kg			

Compliance with EU regulations:

Regulation EC 1935/2004- on materials and articles intended to come in contact with food Regulation EC 396/2005- on maximum residue levels of pesticides in or on food and feed of plant and animal origin Regulation EC 1881/2006- setting maximum levels for certain contaminants in foodstuff Regulation EC 2023/2006- on good manufacturing practice for materials and articles intended to come in contact with food Regulation EC 1169/2011- on the provision of food information to consumers Regulation EC 1829/2003, 1830/2003- on genetically modified food and feed (not subject to mandatory marking)

and all their amendments





	Present in product as ingredient		May contain traces due to the cross- contamination	
ALLERGEN				
Cereals containing gluten and products thereof	□ YES	X NO	X YES	
Crustaceans and products thereof	□ YES	X NO	□ YES	X NO
Eggs and products thereof	□ YES	X NO	YES	X NO
Fish and products thereof	□ YES	X NO	□ YES	X NO
Peanuts and products thereof	□ YES	X NO		X NO
Soybeans and products thereof	X YES		🗆 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:

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Date: 15.06.2022.