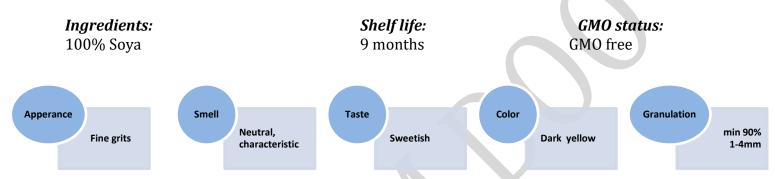




# **PRODUCT DATA SHEET BIOPRO 50- FULL FAT MODERATELY TOASTED SOYBEAN GRITS**

## **Product description:**

Biopro 50-Full fat moderately toasted soybean grits is manufactured from healthy, genetically non-modified soybeans, which are crushed and dehulled. 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%	3%
Protein	min 38%	*41%
Fat	min 18%	*23%
Cellulose	max 4,5%	*2%
Ash	max 5,5%	*5%
PDI	-	30 %
*on dry basis		

## Nutritional values

Nuti tilonui vulues				
Typical values				
22,2 g/100g				
4,9 g/100g				
28 g/100g				
5,9 g/100g				
39,7 g/100g				
<0,1 g/100g				
14 g/100g				
1972KJ/470kcal				

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 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

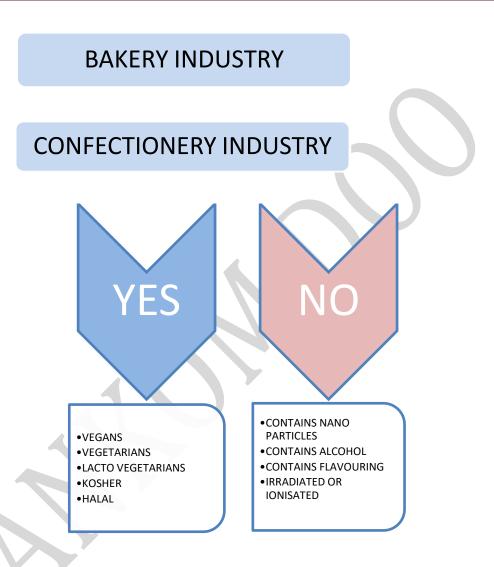
m-limit value-the result is satisfactory

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 25°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





ALLERGEN	Present in product as ingredient		May contain traces due to the cross- contamination	
Cereals containing gluten and products thereof*	□ YES	X NO	X YES	□ NO
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	□ 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:15.06.2022.