

PRODUCT DATA SHEET

BIOPRO 30- FULL FAT MODERATELY TOASTED SOYBEAN FLOUR

Product description:

Biopro 30-Full fat moderately toasted soft soybean flour is manufactured from healthy, genetically non-modified soybeans, which are crushed and dehulled. Through special heat treatment at desired temperatures all anti nutritional factors are drained, which increases the utilization of proteins.

Ingredients:

100% Soya

Shelf life:

9 months

GMO status:

GMO free



Chemical characteristics

Parameter	Limit values	Typical values
Moisture	max 8%	3%
Protein	min 38%	*41%
Fat	min 18%	*24%
Cellulose	max 4,5%	*2%
Ash	max 5,5%	*5%
PDI	-	30 %

*on dry basis

Nutritional values

Parameter	Typical values
Fat	22,2 g/100g
*of which saturated	3,7 g/100g
Carbohydrates	21 g/100g
*of which sugar	5,9 g/100g
Protein	38,5 g/100g
Salt	<0,1 g/100g
Energy value	1915KJ/456kcal

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

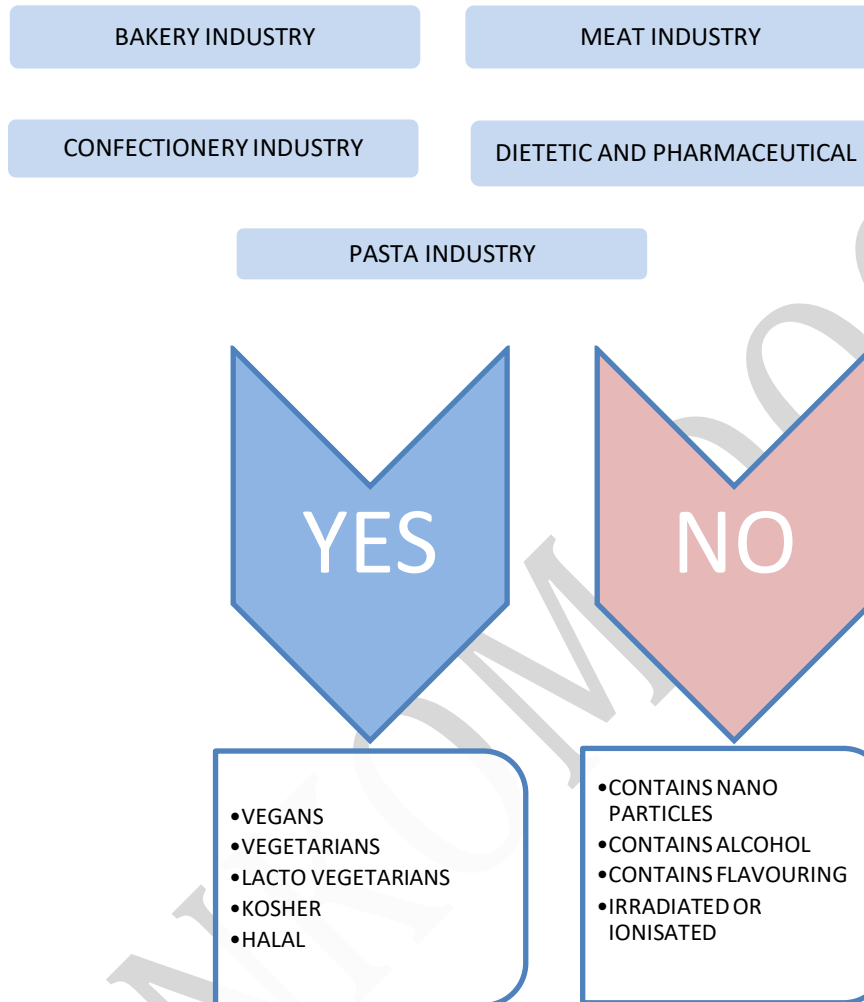
c-number of samples that can be between m and M

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.

<i>Parameter</i>	<i>Limit values</i>	<i>Typical values</i>
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
Ochratoxin A	max 5 µg/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 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food

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		May contain traces due to the cross-contamination	
	ingredient			
Cereals containing gluten and products thereof*	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Crustaceans and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Eggs and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Fish and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Peanuts and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Soybeans and products thereof	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO
Milk and products thereof, including lactose	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Nuts and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Celery and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Mustard and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Sesame and product thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
SO ₂ and sulphites in concentrations higher than 10mg/kg or 10mg/l expressed in SO ₂ in the final product	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Lupine and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Mollusk and products thereof	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO

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

Legal notice:

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Date:14.06.2023.