

## 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. 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%	*23%
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	4,9 g/100g
Carbohydrates	28 g/100g
*of which sugar	5,9 g/100g
Protein	39,7 g/100g
Salt	<0,1 g/100g
Energy value	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:

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BAKERY INDUSTRY

CONFECTIONERY INDUSTRY

YES

- VEGANS
- VEGETARIANS
- LACTO VEGETARIANS
- KOSHER
- HALAL

NO

- CONTAINS 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.

<i>Parameter</i>	<i>Limit values</i>	<i>Typical values</i>
<b>HEAVY METALS</b>		
<b>Cadmium</b>	max 0,2mg/kg	< 0,05mg/kg
<b>Mercury</b>	max 0,1mg/kg	< 0,02mg/kg
<b>Lead</b>	max 0,2mg/kg	< 0,2 mg/kg
<b>Arsenic</b>	max 1mg/kg	< 1mg/kg
<b>MYCOTOXINS</b>		
<b>Aflatoxin B1</b>	max 2µg/kg	<1 µg/kg
<b>Aflatoxin (B1+B2+G1+G2)</b>	max 4µg/kg	<1 µg/kg
<b>Ochratoxin A</b>	max 5 µg/kg	<1 µg/kg

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**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
<b>Soybeans and products thereof</b>	<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 <sub>2</sub> and sulphites in concentrations higher than 10mg/kg or 10mg/l expressed in SO <sub>2</sub> 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:**

*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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