

**PRODUCT DATA SHEET**  
**BIOPRO 35- FULL FAT MODERATELY**  
**TOASTED HARD SOYBEAN FLOUR**

**Product description:**

Biopro 35-Full fat moderately toasted hard 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%	*40%
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	23,5 g/100g
*of which saturated	3,9 g/100g
Carbohydrates	29,4 g/100g
*of which sugar	4,5 g/100g
Protein	39,5 g/100g
Salt	<0,1 g/100g
Energy value	2039KJ/486kcal

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

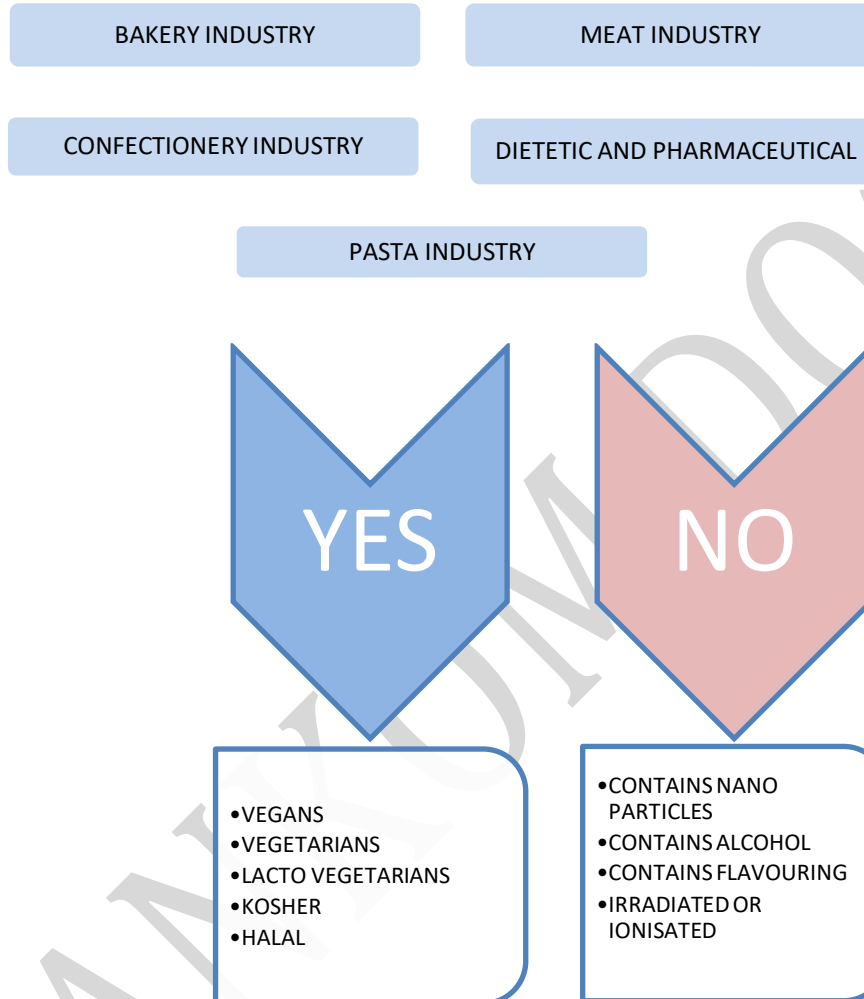
c-number of samples that can be between m and M

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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***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.

<b>STATEMENT OF ALLERGENS</b>			
<b>ALLERGEN</b>	<b>Present in product as</b>		<b>May contain traces due to the cross-contamination</b>
	<b>ingredient</b>		
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
<b>Soybeans and products thereof</b>	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
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		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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