

PRODUCT DATA SHEET

BIOPRO 25

Low fat moderately toasted hard soybean flour

Product description:

Biopro 25-Low 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, oil is pressed out and all anti nutritional factors are drained, which increases the utilization of proteins.

Product code: 4: 5863

Ingredients: 100% NON GMO soybeans

Allergens: Soya

Shelf life: 12 months in original packing

Organoleptic characteristics:

Appearance: Fine, homogenized powder

Color: Pale yellow to yellow

Smell: Neutral, characteristic

Taste: Pleasant, sweetish

Granulation : min 90% less than 0,25mm

Toxic elements:

Cadmium	max 0,2 mg/kg
Mercury	max 0,1 mg/kg
Lead	max 0,2 mg/kg
Arsenic	max 1mg/kg

Chemical characteristics:

Parameter	Unit	Limit values	Typical values
Moisture	%	max 8	2
Protein	%	min 45	48
Fat	%	max 9	7
Cellulose	%	max 3,5	2
Ash	%	max 6,5	6
PDI	%	-	25
Urease activity	mgN/gmin	max 0,4	0.2

Nutritional values:

Parameter	Unit	Typical values
Fat	g	6.5
*of which saturated	g	0.9
Carbohydrates	g	35.4
*of which sugar	g	7.5
Protein	g	47.8
Salt	g	<0,1
Energy value	KJ/kcal	1675/395

Microbiological characteristics:

Parameter	Unit	Reference values	Testing method
Total plate count	cfu/g	n=5 c=2 m=10 ⁴ M=10 ⁵	ISO 4833-1
Enterobacteriaceae	cfu/g	n=5 c=2 m=10 M=10 ²	ISO 21528-2
Clostridium perfringens	cfu/g	n=5 c=1 m=10 M=10 ²	ISO 7937
Bacillus cereus	cfu/g	n=5 c=2 m=10 ³ M=10 ⁴	ISO 7932
Yeast and mold	cfu/g	n=5 c=2 m=10 ² M=10 ³	ISO 21527-2
Salmonella spp	25g	absence	ISO 6579
Listeria Monocytogenes	25g	absence	ISO 11290-1

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



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Amino acid composition:		
Amino acids	Unit	Typical values
Alanine	%	2.25
Arginine	%	3.72
Asparate	%	5.72
Cystine	%	0.36
Glutamine	%	9.32
Glycine	%	2.1
Histidine	%	1.3
Isoleucine	%	2.32
Leucine	%	3.84
Lysine	%	3.13
Methionine	%	0.63
Phenilalanine	%	2.34
Prolin	%	2.57
Serine	%	2.57
Threonin	%	1.98
Tryptophan	%	0.67
Tyrosine	%	1.62
Valine	%	2.25

Mineral composition:		
Amino acids	Unit	Typical values
Calcium	mg/kg	3,703.00
Cobalt	mg/kg	0.13
Copper	mg/kg	13.16
Iron	mg/kg	54.92
Magnesium	mg/kg	2,135.00
Manganese	mg/kg	20.33
Phosphorus	mg/kg	6,800.00
Potassium	mg/kg	20,039.00
Selenium	mg/kg	<0,1
Sodium	mg/kg	35.43
Zinc	mg/kg	41.56

Storage
Store in dry and cool place, protected from outside impacts

Packing
25kg -double layer craft bags with PVC layer Pallet: 750kg/900kg/1000kg

PRODUCT APPLICATION							
Confectionery industry	Households	Bakery industry	Catering	Dietetic and parapharmaceutical	Meat industry	Pasta industry	Pharmacy
X	X	X			X		

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- on genetically modified food and feed
 and all their ammendments



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STATEMENT OF ALLERGENS				
ALLERGEN	Present in product as ingredient		May contain traces due to the cross-contamination	
Cereals containing gluten and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Crustaceans and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Eggs and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Fish and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Peanuts and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Soybeans and products thereof	X YES	<input type="checkbox"/> NO	X YES	<input type="checkbox"/> NO
Milk and products thereof, including lactose	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Nuts and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Celery and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Mustard and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Sesame and product thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
SO2 and sulphites in concentrations higher than 10mg/kg or 10mg/l expressed in SO2 in the final product	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Lupin and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO
Mollusk and products thereof	<input type="checkbox"/> YES	X NO	<input type="checkbox"/> YES	X NO

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

Legal notice:

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