

## PRODUCT INFORMATION

See also [Http://www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Soy flour toasted organic 20kg</b>
<b>Code</b>	<b>11170</b>
<b>Certificate</b>	<b>Skal</b>
<b>Country of origin</b>	<b>The Netherlands</b>
<b>Country of agricultural origin</b>	<b>EU, China, West Africa, South America, Ukraine</b>
<b>Last update</b>	<b>9-5-2017</b>
<b>Issue Date</b>	<b>9-5-2017</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic Soy flour</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Select, clean, cut, sieve, toast, dry, mill, sieve, metal detected (4,0mm Ferrous, 4,8mm non-Ferrous, 4,8mm Stainless steel)</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Typical</b>
<b>Colour</b>	<b>Light brown</b>
<b>Taste</b>	<b>Typical</b>
<b>Appearance</b>	<b>Powder</b>
<b>Sieve analysis</b>	<b>&lt; 0,400 mm</b>

<b>Packing</b>			
<b>Net content</b>	<b>20 kg</b>		
<b>Kind of packing</b>	<b>Multi layer Paper bag</b>		
<b>Packing size (L x W x H)</b>	<b>76x41x16</b>		
<b>Packing/layer</b>	<b>3</b>	<b>Layers/pallet</b>	<b>12</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool and dry in closed package</b>
<b>Maximum shelf life</b>	<b>12 months after production date, when stored under the above mentioned guidelines</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	1775 kJ 423 kCal	
Protein (g)	39.7	
Fat (g)	21.2	Saturated: 3.1 Mono-unsaturated: 4.4 Poly-unsaturated: 13.8
Carbohydrates (g)	10.8	Sugar: 10.8
Dietary fibre (g)	14.9	
Moisture (g)	Max 11	
Sodium (g)	0.2	

Analytical properties	
Ash (%)	4.5-5.5
Dry matter (%)	89 - 95
Particle size < 400 micron	Min. 99%

Microbiological Properties	
Total Plate Count (cfu/g)	< 50.000
Yeast & Moulds (cfu/g)	< 200
Coliformes (cfu/g)	< 100
E. Coli	Absent in 1 gram
Salmonellae	Absent in 25 grams
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

<b>Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)</b>			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	+	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates )	-
Nut-oil	-		

<b>Acceptable for:</b>	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No (On request)
Halal-certified	No
NOP-certified	No
Ecososial certified	No

Use	<p><b>Full fat soy flour that is used at the production of pastry- and cake-products. The soy flour contains from nature a lot of lecithin, which has a natural emulgating activity. So fat will be better spread and bound dough mass. The end product gets a nicer colour and a finer structure.</b></p> <p><b>The soy flour contains about 40% protein that will be responsible for a finer structure and a longer shelf life of your products. The proteins have the quality to combine with liquid and not release this after the baking process. At this way you can extend the shelf life of the products.</b></p> <p><b>The addition of the soy flour is 1½ to 3% of the total of flour or meal. To let the soy-protein combine with water, it is important to add more liquid to the dough, 1 to 1½ times the weight of the soy flour.</b></p> <p><b>For pastry products, like sponge and cake, can the up here-described qualities be very important for your production. Even in other pastry products can soy flour be used.</b></p>
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