

Soybits organic 20kg

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Date of design 04-12-2015
Date of printing 04-12-2015
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FINISHED PRODUCT SPECIFICATION

Brand name Soy bits organic 20kg
GN-Code
Recipe code 11300
Recipe Version 1
EAN-code HE 8718976001731
EAN-code CE FALSE
Bruto weight 0
Net weight 0

Product description

Soybits organic 20kg

Ingredient Declaration

Soy beans*

Nutritional information

	<u>100 g</u>
Energy	1738 kJ
	414 kcal
Proteins	38.8 g
Carbohydrates	10.6 g
- Sugars	10.6 g
Fat	20.8 g
- Saturated	3.0 g
Fibre	14.5 g
Sodium	0.200 g
Moisture	14.0 g
Salt	0.500 g

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PROPERTIES

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Allergens and products thereof (+ = present, - = absent, ? = possible cross)

01 : Cereals containing gluten	-
* wheat	-
* rye	-
* barley	-
* oats	-
* spelt	-
* kamut or their hybridised strains	-
02 : Crustaceans and products thereof	-
03 : Eggs and products thereof	-
04 : Fish and products thereof	-
05 : Peanuts and products thereof	-
06 : Soybeans and products thereof	+
07 : Milk and products thereof (including lactose)	-
08 : Nuts i.e.	-
* almond (Amygdalus communis L)	-
* hazelnut (Corylus avellana)	-
* walnut (Juglans regia)	-
* cashew (Anacardium occidentale)	-
* pecan nut (Carya illinoensis)	-
* brazil nut (Bertholetia excelsa)	-
* pistachio nut (Pistacia vera)	-
* macadamia nut (Macadamia terifolia)	-
09 : Celery and products thereof	-
10 : Mustard and products thereof	-
11 : Sesame seeds and products thereof	-
12 : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed	-
13 : Lupin and products thereof	?
14 : Molluscs and products thereof	-

SKAL

SKAL code present -

Production

Additives No additives
Process Cleaning soya beans (if necessary), toasting, de-hulling, grinding, sieving, packing, metal detection

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Sensorial properties

Smell	Product specific, nut smell
Color	Yellowish to brown
Taste	Product specific, nut taste
Appearance	Granulate

Country of origin

Country of origin	NL
Country of agricultural origin	BR

Shelf life

Storage conditions	Cool and dry
Minimum shelflife upon receipt at Do It, if not supplied by supplier	6 months after production

Packaging information

	kg
Packing/layer	3
Layers per pallet	0
amount per pallet	36
Nettweight	20
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	0,22
Bruto weight	20,2
Kind of packing	Multi layer paper bag
Drained weight /kg	
Latin name	Glycine max
TARIC code	12081000

Anti-Pest Teatment

Summer Pressure Fumigation	No
AllYear Pressure Fumigation	No

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Analytical properties

Ash(%) 4.0 - 5.0%

Whole grains/seeds (%)

Broken (%)

Paddy(%)

Affected by ergot 'moederkoorn' (%)

Purity (%)

Density g/l

Moist content(%)

Pesticides

Heavy metals

Unpopped kernels(%)

Composition(%)

Foreign vegetable materials (%)

Damaged(%)

Water binding capacity (g H2O/g)

pH-value

Dry Matter > 86%

Water holding capacity (ml/g)

Average size

POV (meq/kg)

FFA

Stones

Count /100 g

Germination

Dioxins

Solids content

Water activity(Aw)

Dry matter(%)

°Brix

Foreign Matters

S02(naturally exists)

Peak viscosity

Viscosity after ... min at 95°C

Viscosity (at ... °C)

Refraction in %

Alcohol by volume

Sugar ratio

Acidity (ratio)

Depigmentation

Drained weight

Sieve residue

Rot

Peels/Skin pieces

Particle size < 200 US mesh

Vanillin content(%)

Cholesterol

Cocoa content

Flowing boundary (Casson 40 ° C)

Melting point (°C)

B-hydroxy butyric acid

Lactic acid

Succinic acid

Solubility (sediment)

Insolubles material

Invert sugar

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ICUMSA

Ash content

Alcohol by volume

Specific gravity l/kg

Diced pieces with skin particles

Granulometry

Dark grains

Swelling index

Torned Fruits

Cherry stones

Size

Particle size > 2.8 mm Max 10% < 1.0 mm Max 15 %

Foreign material stuck to the pieces (leaves, straw, pip particles)

Total dry extract

Sugar free dry extract

Salt content

Total fat content

Amount of shells%

Admixture of other grains/pulses

shrivelled, overdried or undeveloped

Mudballs

Dextrose value (DE)

Gelatinize period

Immature seeds

Foreign seeds

Discolorisation

Sieve analysis %> 3.0 mm

Sieve analysis %< 1.0 mm

Impurity

Kernels

Unpopped kernels

Expansion rate

Microbiological properties

	Target	Max
Total plate count (cfu/g)	< 50.000	
Yeast (cfu/g)	< 200	
Moulds (cfu/g)	< 200	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent in 25 gram	
E. Coli (cfu/g)	Absent in 1 gram	
Coliform (cfu/g)	< 100	
Enterobacteriaceae (cfu/g)		
Clostridium Perfringes (cfu/g)		
Bacillus Cereus(cfu/g)		
Staphylococcus aureus(cfu/g)		
Campylobacter (cfu/g)		
Listeria Monocytogenes(cfu/g)		
Pathogen bacteria (cfu/g)		
Mesophyl(cfu/10g)		
Sulphite Reducing Spores (cfu/g)		
Thermophilic aerobe Spores(cfu/g)		

Legislation

Product is in conformity with EU legislation for foodstuffs and grown and processed in accordance with EU organic legislation. Please note that compliance with regulation for food for infants and young children is not guaranteed. More details, incl. GMO and Food Defense statement, can be found in our SSAQ document.

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Certified

EU organic	Yes
NOP organic	Yes
Korea organic	No
JAS organic	No
Organic certifier code	NL-BIO-01
Kosher	No
Halal	No
EcoSocial	No
RSPO	No
FairTrade (FLO)	No

Disclaimer

All information in our product specifications is given according to our best knowledge. However this information can be subject to sudden change.

If you intend to use our products for vulnerable consumers (the allergenic, infants and young children, elderly citizens or immuno-compromised) you must note that this product is not sold as being specifically suitable for these groups. You are under the obligation to determine suitability for each batch of product bought.

For any questions related to the use and characteristics of this product, including its possible use in specific applications and the need for this product to conform to other legislation than stated in this specification, you are requested to contact our quality department via +31 85 4870431.

Use

Use	In the total food-industry. e.g. in flour mixtures, muesli, soy bread, or as re-placer of nuts candy bars, bread mixes, bread. It has a high decoration value and improves the shelf life and gives a better structure & mouth feel
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