

Soya Flour (FFHT)

Product Name:	Full Fat Soya Flour – Non GMO
Packing:	25kg bags/totes
Appearance:	Yellow/Tan
Odour:	Neutral
Origin:	European
Storage:	Stored in cool, ventilated, dry area away from direct sunlight
Shelf Life:	12 months from production date

Analysis

Chemical Properties

<u>Parameters</u>	<u>Typical</u>	<u>Min/Max</u>
Protein (dry basis)	41.0%	Min 39.0%
Moisture	7.00%	Max 8.0%
Fat (dry basis)	23.0%	Min 20.0%
Uresea activity	0.10%	Max 0.3%

Microbiological Parameters

The number of aerobic bacteria	Max 50.000 cfu/g
Mold	Max 1000 cfu/g
Salmonella	Neg. in 25g

Heavy Metals

<u>Parameters</u>	<u>Analysis</u>	<u>Min/Max</u>
Leab (Pb)	0.1 mg/kg	Max 0.2 mg/kg
Cadmium (Cd)	0.05 mg/kg	Max 0.2 mg/kg

Periodical Analysis

<u>Parameter</u>	
Cellulose (dry basis)	4.50%
Ash (dry basis)	5.50%