

Soy Flour

(inv-BBKB)

DESCRIPTION

OliveNation soy flour has been moderately heat treated. Its greatest use is in bakery and cereal applications.

PROXIMATE DATA

% Moisture, max.	9
% Protein (Nx6.25, mfb), min.	53
% Fat (acid hydrolysis), max	3
% Total Dietary Fiber	17
% Carbohydrates (incl. TDF) by difference	32
Calories (per 100g)	290
% Granulation thru U.S. #100, min.	95

MICROBIOLOGICAL DATA

Standard Plate Count, max	50,000 cfu/g
Salmonella (Class II)	Negative
E. coli	Negative
Yeast & Mold, max.	100 cfu/g
Coliforms, max.	100 cfu/g

TYPICAL MINERALS (MG/100 G)

Sodium	5-15
Potassium	2100-2500
Calcium	200-400
Phosphorus	600-900
Iron	5-10
Magnesium	200-400

STORAGE

Shelf life – One Year. Care should be taken to ensure storage temperature does not exceed 75° F (25° C) for an extended period of time, during storage. Functional properties of this protein are not guaranteed should product be stored above this temperature for extended periods.

INGREDIENTS/LABELING

Defatted Soy Flour

TYPICAL AMINO ACIDS (G/100 G PROTEIN)

Aspartic Acid	11.5
*Threonine	4.0
Serine	5.0
Glutamic Acid	18.0
Proline	5.0
Glycine	4.2
Alanine	4.4
Cystine	1.4
*Valine	4.8
*Methionine	1.4
*Isoleucine	4.8
*Leucine	7.5
Tyrosine	3.6
*Phenylalanine	5.0
*Histidine	2.5
*Lysine	6.3
Arginine	7.2
*Tryptophan	1.6

* Essential amino acids

PACKAGING

Bulk: 50 lb multi-wall paper bags.

Other options available upon request.

NOTE

This product is Kosher Pareve and Halal.

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Allergen Information

Components & Derivatives	Present in Product	Range (ppm)	Present in other products same line	Present in same manufacturing plant
Peanut or its products thereof	No		No	No
Tree Nuts and products thereof	No		No	No
Sesame and products thereof	No		No	No
Milk and products thereof	No		No	No
Eggs and products thereof	No		No	No
Fish (fin) and products thereof	No		No	No
Shellfish and Crustaceans	No		No	No
Mollusks and products thereof	No		No	No
Soybean Oil (excluding refined)	No		No	No
Soybeans (excluding oil)	Yes		Yes	Yes
Wheat including durum, club, spelt, triticale, semolina, kamut or derivatives	No		No	No
Sulphites (added)	No		Yes	Yes
Sulphites (naturally occurring)	Yes	<10	Yes	Yes
Sensitivities				
Barley, Rye, Oats (gluten sources)	No		No	No
Celery (not including seeds)	No		No	No
Monosodium Glutamate	No		No	No
Seeds (Poppy, Sunflower, Cottonseed)	No		No	No
Mustard	No		No	No

Food Safety Information

Effective procedures to avoid cross-contamination of allergens

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NUTRIENT	PERCENT	*
Moisture, max.	9	(1)
Protein (Nx6.25), mfb	53	(1)
Protein (Nx6.25), as is, min	50	(1)
Ash	7	(1)
Fat (acid hydrolysis)	3	(1)
Total Dietary Fiber	17	(1)
Total Carbohydrates	32	(2)
Energy (calories/100g)	290	(2)
PDCAAS	0.94	(4)

NUTRIENT	MG PER 100 G	*
Vitamin A (I.U.)	0	(1)
Vitamin C	0	(1)
Thiamine	0.7	(1)
Niacin	2.6	(1)
Vitamin D	Trace	(1)
Vitamin E	Trace	(1)
Vitamin B6	0.8	(1)
Vitamin B12 ug	Trace	(1)
Folic Acid ug	500	(1)
Biotin	Trace	(1)
Vitamin K	Trace	(1)
Pantothenic Acid	2.5	(1)
Riboflavin	0.4	(1)

NUTRIENT	MG PER 100 G	*
Sodium	5-15	(1)
Potassium	2100-2500	(1)
Phosphorus	600-900	(1)
Calcium	200-400	(1)
Magnesium	200-400	(1)
Iron	5-10	(1)
Zinc	3-6	(1)
Copper	<2	(1)
Manganese	<5	(1)
Selenium	<0.2	(1)
Chromium	<0.1	(1)
Molybdenum	<0.2	(1)
Iodine	0.84 ppm	--
Fluoride	<1 ppm	--
Sulfites	<10 ppm	(1)
Chloride	<100	(1)
Fatty Acids (based on fat by acid hydrolysis)		
Saturated	0.7 g	(1)
Trans fat	<0.05 g	(1)
Cholesterol	0	(1)
Sugars	15 g	(1)
Added sugars	0 g	(1)
Mercury	<0.05 ppm	(1)
Arsenic	<0.05 ppm	(1)
Cadmium	<0.1 ppm	(1)
Lead	<0.05 ppm	(1)
Aluminum	<5 ppm	(1)

* (1) = Actual Analysis

(2) = Calculated

(3) = From Database

(4) = Calculated based on corrected amino acid scores (from actual analysis) using protein digestibility of 0.87, FAO/WHO 1989

N/A = No data available

Protein, carbohydrates, and fat are all of soybean origin.