Product Specification

SOYPRO 50



Description

Semi-defatted, micronized, enzyme active soybean flour of high biological value, manufactured from soybeans (NON-GMO <0,1%). SOY AUSTRIA offers natural products, which can differ due to variations in crops. These variations are kept to a minimum by strict selection of raw materials.

The production process is purely mechanical, therefore SOYPRO 50 is free from chemical additives and auxilaries.

Characteristics

SOYPRO 50 increases the water absorption and is used in bakery, pasta and meat industry.

Organoleptic properties

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Appearance	flour	
Color	bright yellow	
Smell	specific	
Taste	specific	

Physical & chemical profile

Granulation	< 150µm min. 87%
Moisture	6-10%
Ash	4-7%



Soy Austria GmbH

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Nutritional profile

average values in original substance

Energy	1503 kJ/100g	
	358 kcal/100g	
Fat	8,0%	
of which saturates	1,5%	
Carbohydrates	14%	
of which sugars	7,0%	
Dietary fiber	15%	
Protein	50%	
Salt	0,02%	

Storage conditions and shelf life

shelf life from	12 months
production date	
Recommended	relative humidity:
storage conditions	50-60 %
	temperature: 10-25° C

This product is suitable for

Vegetarians	yes
Vegans	yes
Kosher	certified
Halal	certified

Raw material origin

Source of material	100% botanical
Plant sources	100% soybean,
	Glycine max.
Agricultural origin	EU
Location of	Austria
processing	

Allergen declaration

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	cross- contamination	as regular constituent of the product		
Cereals/grains,	No	No		
containing gluten	<20 ppm Gluten			
Crustaceans and products thereof	No	No		
Eggs and products thereof	No	No		
Fish and products thereof	No	No		
Peanuts and products thereof	No	No		
Soybeans and products thereof	No	Yes		
Milk and products thereof (including lactose)	No	No		
Nuts and products thereof	No	No		
Celery and products thereof	No	No		

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Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide and sulphites >10 mg/kg or >10 mg/l expressed as SO ₂	No	No
Lupin and products thereof	No	No
Molluscs and products thereof	No	No

Application

Ready-to-eat status	heat-treatment obligatory before human
	consumption

Standard packaging types

The following standard packaging sizes are available:

- paper bags 25 kg on pallet 750 kg
- alternatively: Big Bag

All packaged goods are delivered on poly stretch wrapped pallets.

Regulatory status

SOYPRO 50 is a food ingredient defined by regulation (EU) 1169/2011. The specified ingredient is not a food additive according to regulation (EC) 1333/2008.

Ingredient declaration

suggested declaration on label according to regulation (EU) 1169/2011

- semi-defatted soy flour
- according to its products after processing/altering this ingredient

Mycotoxins / heavy metals

The ingredient complies with regulation (EC) 1881/2006 setting maximum levels for certain contaminants on foodstuffs.

Pesticide residues

The ingredient complies with regulation (EC) 396/2005 and (EC) 149/2008 concerning maximum residue levels of pesticides in or on food and feed of plant and animal origin.



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Packaging conformity

All materials in food contact comply with:

- Regulation (EC) 1935/2004
- Regulation (EC) 2023/2006
- Regulation (EU) 10/2011

on materials and articles intended to come into contact with food.

However, specific national legal regulations and limitations must be observed.

Non-GMO statement

All soybean variations used have been developed by using traditional breeding methods, abstaining from any GMO variations and transgenic breeding methods. Within the production of this ingredient, neither GMOs nor their products or constituents have been used at any stage. Possible cross contaminations or traces have been limited to a maximum amount of 0,1%, determined by PCR on batch level. This is certified by an independent inspection body.

Melamine statement

We hereby declare that the specified ingredient neither contain any melamine nor has melamine been used within any production steps for producing this material.

BSE/TSE statement

The specified ingredient is 100% plant-based and contains no constituents from animal origin.

Nano statement

Soy Austria food ingredients do not consist of any 'engineered nanoparticles' defined by EC regulation 1363/2013

Residual solvents

The manufacturing process includes thermic and mechanical processing only. No solvent extraction applied. The specified ingredient is free from solvents according to 2009/32/EC.

Non-Irradiation

The specified ingredient is not treated by ionising radiation in compliance with directive 1999/2/EC and 1999/3/EC.

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