



Soy Flour – Specification

Description

An edible soy flour prepared from clean, sound soybeans which have been dehulled, solvent extracted, lightly heat treated, and ground.

Chemical & Physical Specification

Attribute	Specification
Moisture	8% maximum
Protein	50% minimum
Granulation	95% min. thru 200 Mesh U.S. Sieve
Fat (ether extraction)	1.2% maximum
Crude Fiber	3.5% maximum
Protein Dispersibility	65-75

Microbiological Specifications

Attribute	Specification	Method
Aerobic plate count	50000/gram maximum	FDA/BAM
Salmonella	Negative/100 grams	AOAC (E.I.A)
Total Coliforms	<100/gram	AOAC (Petri film)
E.Coli	<2.5/gram	AOAC (Petri film)
Yeast	<=100/gram	CMMEF
Mold	<=100/gram	CMMEF
Rope Spores	<=100/10 grams	CMMEF

Transportation, Packaging and Storage

Shipped via an approved common carrier, clean and dry, in multi-walled paper bags, bulk bags, bulk truck, or bulk rail car. Shelf life is approximately one year from date of manufacture when stored in a clean dry area at room temperature.