

IMPILO PRODUCTS (PTY) LTD



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PRODUCT SPECIFICATION

BREADSOY	PRODUCT NAME																				
BREADSOY is an enzyme-active, full fat soya flour which is milled from selected and cleaned soya beans to produce a light yellow, non-dusty flour of extra fine particle size. It has a slight beany smell as well as an initial beany taste with a bitter aftertaste.	DESCRIPTION																				
Our products meet the specifications and standards laid down by regulations of the Agricultural Products Standards Act, Trade and Metrology Act and Foodstuffs, Disinfectant and Cosmetic Act of South Africa,	PURITY AND LEGAL STATUS																				
BREADSOY FLOUR is a natural product, rich in protein, fat and enzymes such as lipoxygenase. The protein have a high biological value and the fat, of which approximately 10% is lecithin, consists mainly of unsaturated fatty acids.	COMPOSITION																				
South Africa	COUNTRY OF ORIGIN AND MANUFACTURING																				
100% Soya Beans - Specification subjected to South Africa regulation on Soya Beans and control of prohibited substances.	INGREDIENT DECLARATION																				
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 25%;">PARAMETER (g/100g)</th> <th style="width: 25%;">SPECIFICATION</th> <th colspan="2" style="width: 50%;">MICRO PARAMETERS</th> </tr> </thead> <tbody> <tr> <td>Moisture</td> <td>4.0 - 11.3</td> <td>Yeast & Mould</td> <td><1000 cfu/g</td> </tr> <tr> <td>Protein (n x 6.25)</td> <td>34.0 - 45.3</td> <td>Salmonella</td> <td>Negative</td> </tr> <tr> <td>Fat</td> <td>18.0 - 24.3</td> <td>E.coli</td> <td>Negative</td> </tr> <tr> <td>Ash</td> <td>4.0 - 8.1</td> <td></td> <td></td> </tr> </tbody> </table>	PARAMETER (g/100g)	SPECIFICATION	MICRO PARAMETERS		Moisture	4.0 - 11.3	Yeast & Mould	<1000 cfu/g	Protein (n x 6.25)	34.0 - 45.3	Salmonella	Negative	Fat	18.0 - 24.3	E.coli	Negative	Ash	4.0 - 8.1			TYPICAL ANALYSIS
PARAMETER (g/100g)	SPECIFICATION	MICRO PARAMETERS																			
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* 10% of this is lecithin, an excellent natural emulsifier.																					
Protein Dispensability Index (PDI)	<85 %																				
Urease	>2.03																				
Particle size	94 - 99 % through 212µm sieve																				
BREADSOY is used in fermented (yeast-raised) dough products such as bread and morning goods to improve dough properties and product quality. The combination of protein, fat, lecithin and enzyme activity results in better dough handling and machining characteristics to improve crumb colour texture, softness and shelf-life.	APPLICATION																				
BREADSOY can also be used in limited additions as a nutritional additive in other food industries such as meat and breakfast cereal manufacturing provided the products are cooked.																					
Buns and morning goods (cake flour)	*1 - 2%																				
White bread types	*1 - 2%																				
Brown and whole-wheat bread *(On flour mass)	*1 - 3%																				
BREADSOY has the following advantages: It is finely milled to ensure quick and easy dispersion. It improves product yield as more water can be added due to the high water holding capacity or the protein and emulsifying properties of the lecithin. The flour absorbs at least one and a half of its own mass in water. It helps to strengthen the dough due to the presence of the enzyme lipoxygenase which assists in gluten forming and adds to the stability of the dough. Dough with soya is therefore less sensitive to over or under mixing. It ensures a whiter crumb colour because the lipoxygenase in soya flour has the ability to bleach the yellow pigments in wheat flour. This is particularly noticeable when using low grade and unbleached flours. It helps to improve texture, crumb softness and shelf-life due to the presence of lecithin, a natural emulsifier and at the same time functions as a starch complexing agent which retards the staling process in baked products.	ADVANTAGES																				
Allergen Status: Contains Soy Identification code: Ticket number: Manufacturing and best before date. GMO Status: Contains genetically modified organisms Packaging: 25kg woven polypropylene bags. (Stitched)	PACKAGING & LABELLING																				
Manufacturing date +6 months when stored under cool, dry, well ventilated and infestation free conditions. Store away from direct sunlight. Below 25°C.	STORAGE /SHELF LIFE																				
Manufacturers can use product as per application. Sensitive for people with allergic reaction to soy. Misuse or abuse if product is not used and stored as per product specification.	INTENDED USE AND POSSIBLE MISUSE/ABUSE																				
Adulteration (specifically dilution, substitution, concealment or unapproved enhancements) <ul style="list-style-type: none"> • Mislabelling • Grey Market (including diversion, parallel trade, etc.), theft • Smuggling • Concealment • Dilution • Counterfeiting 	FOOD FRAUD																				
Suitable for Religious Group: * Halaal (Muslim diet) and *Kosher (Jewish diet) Certified	RELIGIOUS STATUS																				
Food Safety Systems certification: FSSC 22000	CERTIFICATION																				
Breadsoy cannot be consumed in the raw state as it can cause diarrhoea, it is a fine flour/dust and masks should be worn at all times. The product has no irritation to the skin and eyes, but safety gear should be worn for the protection of the eyes and the prevention of inhalation of soya dust.	SAFETY																				
We warrant that all raw materials and products are intended for human consumption. Goods supplied will meet the requirements of the South African Law, Acts, Standards and Regulations.	WARRANTY																				

**IF ANY FURTHER INFORMATION IS REQUIRED PLEASE CONTACT THE TECHNICAL DEPARTMENT OF IMPILO PRODUCTS
YOUR PARTNER IN FOOD BUSINESS**