



## IMPILO PRODUCTS (PTY) LTD

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### PRODUCT SPECIFICATION

| INFRASOY (IFS)  |                                 | PRODUCT NAME  |                        |
|---|---------------------------------|---|------------------------|
| <p>INFRASOY is a heat treated, enzyme inactive, full fat soya flour. The bean is milled from selected and cleaned soya beans to produce a yellow non-dusty flour of extra fine particle size. Infrasooy has a generally toasted(nutty) smell, with a slight bland to nutty and creamy taste, free of any beany or bitter aftertaste.</p> <p>Our products meet the specifications and standards laid down by regulations of the Agricultural Product Standards Act, Trade and Metrology Act and Foodstuffs, Disinfectant and Cosmetic Act of South Africa.</p> <p>INFRASOY is a natural product, rich in protein and fat. The product contains natural emulsifying and stabilizing properties.</p> <p>South Africa</p> <p>100% Soya Beans from plant origin - Subjected to South Africa regulation on Soya Beans and control of prohibited substances. Import of soya beans are depending on customer demand and the local availability.</p>   |                                 | <p><b>DESCRIPTION</b></p>                                       |                        |
|   |                                 | <p><b>PURITY AND LEGAL STATUS</b></p>                           |                        |
|   |                                 | <p><b>COMPOSITION</b></p>                                       |                        |
|   |                                 | <p><b>COUNTRY OF ORIGIN</b></p>                                 |                        |
|   |                                 | <p><b>INGREDIENT DECLARATION</b></p>                            |                        |
|   |                                 | <p><b>TYPICAL ANALYSIS</b></p>                                  |                        |
| PARAMETER (g/100g)  | SPECIFICATION (%)               | OTHER SPECIFICATION   |                        |
| Moisture  | 2 - 6                           | Yeast & Mould   | <1000cfu/g             |
| Protein (n x 6.25) Dry basis  | 36 - 45                         | Salmonella  | Negative               |
| Fat   | 18 - 24                         | E.coli  | Negative               |
| Ash   | 4 - 5.5                         | Heavy Metal   | As per regulation R545 |
| Crude Fibre   | 5 - 10                          | Pesticides Residue  | As per regulation R246 |
| Carbohydrates   | 18 - 30                         | Aflatoxins  | <0.5 ppm               |
| Energy (kJ)   | 1680                            | Urease (Enzyme activity)  | <0,3                   |
| Protein Dispersibility Index (PDI)  | Typically 17                    |   |                        |
| Particle size   | 94 - 100 % through a 212µ sieve |   |                        |
| <p>INFRASOY is used in non fermented products such as flat breads, sweet baked goods, waffles, pancakes, donuts, soft cookies, dry mixes and confectionery goods. Infrasooy is also used in instant cereals (corn soy blends), spreads (peanut butter alternatives), energy bars, nutritional drinks, snacks and pasta. Furthermore it can be used in meat and non-dairy (lactose free) related products.</p> <p>Use at 3%-5% wheat flour basis in baked goods for health or grain related products. Can replace 25% - 35% of peanut solids in health bars or sweet goods.</p> <p>INFRASOY is finely milled for quick and easy dispersion. It improves product yield as more water can be added due to high water holding capacity or the protein and emulsifying properties of the lecithin can be used in various applications for confectionery goods.</p> <p>INFRASOY has the following functional benefits:<br/>           Creates a smooth mouth feel, because of natural emulsifying properties.<br/>           Heat treatment process stabilises the product, restricts fat absorption during deep-fat frying.<br/>           The (roasting) heat treatment process results in a product with a STRONG nutty flavour.<br/>           Restricts moisture loss during confectionery baking thus ensuring higher moisture absorption and softer texture.<br/>           The water retention abilities increase the shelf life of baked goods.<br/>           Can be used on its own as a soy nut (high protein) spread or paste.</p> |                                 | <p><b>APPLICATIONS</b></p>                                      |                        |
|   |                                 | <p><b>USAGE LEVELS</b></p>                                      |                        |
|   |                                 | <p><b>ADVANTAGES</b></p>  |                        |
|   |                                 | <p><b>FUNCTIONALITY</b></p>                                     |                        |
| <p>Allergen Status: Contains Soya</p> <p>Identification code: Ticket number: Manufacturing and best before date.</p> <p>GMO Status: Contains genetically modified organisms</p> <p>Vulnerability groups: Do not use if allergic to soya.</p> <p>Packaging: 25kg woven polypropylene bags.</p>   |                                 | <p><b>PACKAGING/LABELLING</b></p>                               |                        |
| <p>Manufacturing date + 6 months when stored under cool, dry, ventilated and infestation-free conditions.</p> <p>Storage temperature should not exceed 27°C . Store away from direct sunlight.</p> <p>If bags are open, use within a month, keep closed (sealed). Bags should not be in direct contact with floors or walls.</p>  |                                 | <p><b>STORAGE &amp; SHELF LIFE</b></p>                          |                        |
| <p>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.</p>  |                                 | <p><b>INTENDED USE, POSSIBLE MISUSE/ABUSE AND TRANSPORT</b></p> |                        |
| <p>Distributed by road on closed trucks or collected by customers</p> <p>Adulteration (specifically dilution, substitution, concealment or unapproved enhancements)</p> <ul style="list-style-type: none"> <li>• Mislabelling</li> <li>• Grey Market (including diversion, parallel trade, etc.), theft</li> <li>• Smuggling</li> <li>• Concealment</li> <li>• Dilution</li> <li>• Counterfeiting</li> </ul> <p>Report any food fraud activities</p>  |                                 | <p><b>FOOD FRAUD</b></p>  |                        |
| <p>Suitable for Religious Group * Halaal (Muslim diet) and *Kosher (Jewish diet) Certified.</p> <p>Food Safety System Accreditation: FSSC 22000</p>   |                                 | <p><b>CERTIFICATION</b></p>                                     |                        |
| <p>The information contained in this documents is given in good faith and it is to the best of our knowledge and reliable.</p>  |                                 | <p><b>WARRANTY</b></p>  |                        |
| <p><b><i>IF ANY FUTHER INFORMATION IS REQUIRED PLEASE CONTACT THE TECHNICAL DEPARTMENT OF IMPILO<br/>YOUR PARTNER IN FOOD BUSINESS</i></b></p>  |                                 |   |                        |