



## IMPILO PRODUCTS (PTY) LTD

Steyns Industrial Park, Cnr. Helen & Van Riebeeck street, Hermanstad, Pretoria. P O Box 16035, Pretoria North, 0116.

Tel: 012 940 8665 Fax: 012 940 8667 E-mail: Info@impiloproducts.co.za

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### PRODUCT SPECIFICATION

#### DEFATTED SOYA FLOUR

Defatted soya flour is a heat treated enzyme inactive, defatted soya flour which is milled from selected and cleaned soya beans to produce an light cream to eggshell flour of extra fine particle size. It has a pleasant nutty flavour and taste with no bitter aftertaste.

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,

Defatted soya flour is a natural product, rich in protein and almost no fat. The product contains natural emulsifying and stabilizing properties.

South Africa

100% Soya Beans - Specification subjected to South Africa regulation on Soya Beans and control of prohibited substances.

PARAMETER	SPECIFICATION (per/100gr)	MICRO PARAMETERS	SPECIFICATION
Moisture	≤12	Yeast & Mould	<1000 cfu/g
Protein (n x 6.25)	≥45	Salmonella	Negative
Fat	1.5≤	E.coli	Negative
Ash	≤12g		
Urease	<0,5%		
Particle size	Min. 95 % through 212µm sieve		
Heavy Metal	As per Regulation relating maximum levels of heavy metal - R588		
Pesticides Residue	As per Regulation governing the maximum levels of pesticides residue in foodstuffs - R246		
Aflatoxins	<0.49ppm		
Protein Dispensability Index (PDI)	Typically 17		
High Solubility	85 - 95 minimal heat treatment (enzyme active)		
Medium Solubility	65 - 75 moderate heat treatment (partially enzyme active)		
Low Solubility	18 - 30 full heat treatment (enzyme inactive)		

Milk replacer, Meat products, Protein beverages, Hydrolysed Veg, Protein, Coatings, Flavour carrier and Hard biscuits

Allergen Status: Contains Soy

Identification code: Ticket number: Manufacturing and best before date.

GMO Status: Contains genetically modified organisms

Packaging: 25kg woven polypropylene laminated bags. (Stitched)

Distributed by road on closed trucks or collected by customers

6 Months when stored under cool, dry, well ventilated and infestation free conditions. Store away from direct sunlight. Below 27°C.

If bags are open, use within a month, keep closed (sealed). Bags should not be in direct contact with floors or walls.

People that are allergic to soy

Suitable for Religious Group: Halaal (Muslim diet) and Kosher (Jewish diet) Certified. Food safety system: FSSC 22000

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.

Adulteration (specifically dilution, substitution, concealment or unapproved enhancements)

- Mislabelling
- Grey Market (including diversion, parallel trade, etc.), theft
- Smuggling
- Concealment
- Dilution
- Counterfeiting

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.

#### PRODUCT NAME

#### DESCRIPTION

#### PURITY AND LEGAL STATUS

#### COMPOSITION

#### COUNTRY OF ORIGIN AND MANUFACTURING

#### INGREDIENT DECLARATION

#### TYPICAL ANALYSIS

#### APPLICATION

#### PACKAGING & LABELLING

#### DISTRIBUTION

#### STORAGE /SHELF LIFE

#### SENSITIVE GROUPS

#### CERTIFICATION

#### INTENDED USE AND POSSIBLE MISUSE/ABUSE

#### FOOD FRAUD

#### WARRANTY

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