



## 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

Document number: SPEC I 02

Updated: 22 March 2023

Approved by: Managing Director: W Cronje

### PRODUCT SPECIFICATION

<b>NON-GMO BREADSOY</b>				<b>PRODUCT NAME</b>	
Non-GMO BREADSOY is an enzyme-active, full fat soya flour which is milled from selected and cleaned non-gmo 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.				<b>DESCRIPTION</b>	
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,				<b>PURITY AND LEGAL STATUS</b>	
Non-GMO BREADSOY FLOUR is a natural product, rich in protein, fat and enzymes such as lipoxigenase. The protein have a high biological value and the fat, of which approximately 10% is lecithin, consists mainly of unsaturated fatty acids.				<b>COMPOSITION</b>	
South Africa				<b>COUNTRY OF ORIGIN AND MANUFACTURING</b>	
100% Soya Beans - Specification 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.				<b>INGREDIENT DECLARATION</b>	
PARAMETER (g/100g)	SPECIFICATION (%)	MICRO SPECIFICATION		<b>TYPICAL ANALYSIS</b>	
Moisture	4 - 11	Yeast & Mould	<1000 cfu/g		
Protein (n x 6.25)	34 - 45	Salmonella	Negative		
Fat	18 - 24	E.coli	Negative		
Ash	4 - 5,5				
* 10% of this is lecithin, an excellent natural emulsifier.					
Protein Dispensability Index (PDI)	<85 %				
Urease	>2.00				
Particle size	85 - 92 % (212 micron sieve)				
Non-GMO 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 and improves crumb colour texture, softness and shelf-life.					
Non-GMO 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.				<b>USAGE LEVELS</b>	
Buns and morning goods (cake flour)		*1 - 2%			
White bread types		*1 - 2%			
Brown and whole-wheat bread		*1 - 3%			
*(On flour mass)				<b>ADVANTAGES</b>	
NON-GMO 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 lipoxigenase 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 lipoxigenase 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.				<b>PACKAGING &amp; LABELLING</b>	
Allergen Status: Contains Soy					
Identification code: Ticket number: Manufacturing and best before date.					
GMO Status: Contains less than 1% genetically modified organisms					
Packaging: 25kg woven polypropylene bags. (Stitched)				<b>STORAGE /SHELF LIFE</b>	
Manufacturing date +6 months when stored under cool, dry, well ventilated and infestation free conditions. Store away from direct sunlight. Below 25°C.					
Transported by road in closed secured trucks				<b>TRANSPORT</b>	
Manufacturers can use product as per application. Product is enzyme active and cannot be consumed in raw state. Sensitive for people with allergic reaction to soy. Misuse or abuse if product is not used and stored as per product specification.				<b>INTENDED USE, SENSITIVE GROUPS AND POSSIBLE MISUSE/ABUSE</b>	
Adulteration (specifically dilution, substitution, concealment or unapproved enhancements)				<b>FOOD FRAUD</b>	
<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>					
Suitable for Religious Group: * Halaal (Muslim diet) and *Kosher (Jewish diet) Certified					
Food Safety Systems certification: FSSC 22000					
Non-GMO 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.				<b>RELIGIOUS STATUS</b>	
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.				<b>CERTIFICATION</b>	
				<b>SAFETY</b>	
				<b>WARRANTY</b>	

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