



IMPILO PRODUCTS (PTY) LTD

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PRODUCT SPECIFICATION

GM INFRASOY - DARK ROAST

GMO INFRASOY (Dark Roast) is a heat treated, enzyme inactive, full fat soya flour which is milled from selected and cleaned soya beans to produce a yellow non-dusty flour of extra fine particle size.

GMO INFRASOY (Dark Roast) have a generally toasted (nutty) smell, with a slight bland to nutty and creamy taste, free of any beany or bitter aftertaste.

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.

GM INFRASOY (Dark roast) is a natural product, rich in protein and fat. The product contains natural emulsifying and stabilizing properties.

South Africa

100% GM Soya Beans from plant origin - Subjected to the South African Regulation of soya beans and control of prohibited substances.

PARAMETER		SPECIFICATION
Moisture		2 - 6%
Protein (n x 6.25) Dry basis		36 - 45%
Fat		18 - 24%
Ash		4 - 8%
Crude Fibre		5-10%
Heavy Metal		As per Regulation R545 relating maximum levels of heavy metal
Pesticides Residue		As per Regulation R246 governing the maximum levels of pesticides residue in foodstuffs
Aflatoxins		<0.5 ppm
Urease activity		0.01 - 0.04
Protein Dispersibility Index (PDI)		Typically 17
Particle size		94 - 100% through a 212µ sieve
Yeast & Mould		<1000cfu/g
Salmonella		Negative
E.coli		Negative

GM INFRASOY (Dark roast) 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.

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.

GM INFRASOY (Dark roast) 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.

GM INFRASOY (Dark roast) has the following functional benefits:

- Creates a smooth mouth feel, because of natural emulsifying properties.
- Heat treatment process stabilises the product, restricts fat absorption during deep-fat frying.
- The (roasting) heat treatment process results in a product with a STRONG nutty flavour.
- Restricts moisture loss during confectionery baking thus ensuring higher moisture absorption and softer texture.
- The water retention abilities increase the shelf life of baked goods.
- Can be used on its own as a soy nut (high protein) spread or paste.

Allergen Status: Contains Soya (People allergic to soya should not consume this product)

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

GMO Status: Contains genetically modified organisms.

Packaging: 25kg woven polypropylene laminated bags.

Manufacturing date + 6 months when stored under cool, dry, ventilated and infestation-free conditions.

Storage temperature should not exceed 27°C. Store away from direct sunlight.

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

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. Do not sell this product as a non-gmo product.

Distributed by road on closed trucks or collected by customers

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

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

Report any food fraud activities

Suitable for Religious Group * Halaal (Muslim diet) and *Kosher (Jewish diet) Certified.

Food Safety System Accreditation: FSSC 22000

The information contained in this documents is given in good faith and it is to the best of our knowledge and reliable.

PRODUCT NAME

DESCRIPTION

PURITY AND LEGAL STATUS

COMPOSITION

COUNTRY OF ORIGIN & MANUFACTURING

INGREDIENT DECLARATION

TYPICAL ANALYSIS

APPLICATIONS

USAGE LEVELS

ADVANTAGES

FUNCTIONALITY

PACKAGING/LABELLING/SENSITIVE GROUP

STORAGE & SHELF LIFE

INTENDED USE AND POSSIBLE MISUSE/ABUSE

TRANSPORT

FOOD FRAUD

CERTIFICATION

WARRANTY

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