



IMPILO PRODUCTS (PTY) LTD

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Document number: SPEC I 01

Updated: 17 April 2024

Approved by: Managing Director: W Cronje

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 lipoxigenase. 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. Import of soya beans are depending on customer demand and the local availability.				INGREDIENT DECLARATION	
PARAMETER (g/100g)	SPECIFICATION (%)	MICRO SPECIFICATION		TYPICAL ANALYSIS	
Moisture	4 - 11	Yeast & Mould	<1000 cfu/g	ISO 7954/ AOAC 041001	
Protein (n x 6.25)	34 - 45	Salmonella	Not Present	ISO 6579/VIDAS SLM Method	
Fat	18 - 24	E.coli	Absent	ISO 16649-2:2001/ AFNOR BIO 12/13-02/05	
Ash	4 - 5.5				
Aflatoxin	<5µg/kg - G.N.R. 987/ 05 Sep 2016 Regulations governing tolerance for fungus-produced toxins in Foodstuffs (as amended)				
Pesticides	As per R246 governing the maximum levels of pesticides residue in foodstuffs				
Heavy Metal	G.N.R 588/2018 Regulations relating to maximum levels for metals in Foodstuffs				
* 10% of this is lecithin, an excellent natural emulsifier.					
Protein Dispensability Index (PDI)	<85 %				
Urease	>2.00				
Particle size	85 - 92 % (212 micron 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%	USAGE LEVELS
White bread types				*1 - 2%	
Brown and whole-wheat bread				*1 - 3%	
*(On flour mass)					
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.				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	
Transported by road in closed secured trucks				TRANSPORT	
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. Do not sell product as Non-GMO.				INTENDED USE, VULNERAL GROUPS AND POSSIBLE MISUSE/ABUSE	
Adulteration (specifically dilution, substitution, concealment or unapproved enhancements) • 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**