



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

INFRASOY (IFS)				PRODUCT NAME																										
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. Infrasoys has a generally toasted(nutty) smell, with a slight bland to nutty and creamy taste, free of any beany or bitter aftertaste.				DESCRIPTION																										
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.				PURITY AND LEGAL STATUS																										
INFRASOY is a natural product, rich in protein and fat. The product contains natural emulsifying and stabilizing properties.				COMPOSITION																										
South Africa				COUNTRY OF ORIGIN																										
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.				INGREDIENT DECLARATION																										
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 20%;">PARAMETER (g/100g)</th> <th style="width: 20%;">SPECIFICATION (%)</th> <th colspan="3" style="width: 40%;">MICRO SPECIFICATION</th> </tr> </thead> <tbody> <tr> <td>Moisture</td> <td style="text-align: center;">2 - 6</td> <td>Yeast & Mould</td> <td style="text-align: center;"><1000cfu/g</td> <td style="text-align: center;">ISO 7954/ AOAC 041001</td> </tr> <tr> <td>Protein (n x 6.25) Dry basis</td> <td style="text-align: center;">36 - 45</td> <td>Salmonella</td> <td style="text-align: center;">Not Present</td> <td style="text-align: center;">ISO 6579/VIDAS SLM Method</td> </tr> <tr> <td>Fat</td> <td style="text-align: center;">18 - 24</td> <td>E.coli</td> <td style="text-align: center;">Absent</td> <td style="text-align: center;">ISO 16649-2:2001/ AFNOR BIO 12/13-02/05</td> </tr> <tr> <td>Ash</td> <td style="text-align: center;">4 - 5.5</td> <td colspan="3"></td> </tr> </tbody> </table>				PARAMETER (g/100g)	SPECIFICATION (%)	MICRO SPECIFICATION			Moisture	2 - 6	Yeast & Mould	<1000cfu/g	ISO 7954/ AOAC 041001	Protein (n x 6.25) Dry basis	36 - 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				TYPICAL ANALYSIS	
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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																														
Urease <0.3																														
Protein Dispersibility Index (PDI) Typically 17																														
Particle size 94 - 100 % through a 212µ sieve																														
INFRASOY is used in non fermented products such as flat breads, sweet baked goods, waffles, pancakes, donuts, soft cookies, dry mixes and confectionery goods. Infrasoys 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.																														
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.																														
INFRASOY 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.						APPLICATIONS																								
Allergen Status: Contains Soya				USAGE LEVELS																										
Identification code: Ticket number: Manufacturing and best before date.				ADVANTAGES																										
GMO Status: Contains genetically modified organisms																														
Vulnerability groups: Do not use if allergic to soya.																														
Packaging: 25kg woven polypropylene 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.																														
Distributed by road on closed trucks or collected by customers																														
Adulteration (specifically dilution, substitution, concealment or unapproved enhancements)																														
<ul style="list-style-type: none"> • Mislabelling • Grey Market (including diversion, parallel trade, etc.), theft • Smuggling • Concealment • Dilution • Counterfeiting Report any food fraud activities						FUNCTIONALITY																								
Suitable for Religious Group * Halaal (Muslim diet) and *Kosher (Jewish diet) Certified. Food Safety				PACKAGING/LABELLING																										
System Accreditation: FSSC 22000				STORAGE & SHELF LIFE																										
The information contained in this documents is given in good faith and it is to the best of our knowledge and reliable.				INTENDED USE, POSSIBLE MISUSE/ABUSE AND VULNERABILITY GROUPS																										
				TRANSPORT																										
				FOOD FRAUD																										
				CERTIFICATION																										
				WARRANTY																										

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