

	IMPILO PRODUCTS (PTY) LTD	
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PRODUCT SPECIFICATION

DE-HULLED BREADSOY (GM OR NON-GM)		PRODUCT NAME		
BREADSOY DEHULLED is an enzyme-active, full fat soya flour which is milled from selected and cleaned soya beans (GM or NON-GM), (the hull is removed) 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 DE-HULLED is a natural product, rich in protein, fat and enzymes such as lipoxygenase. 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 (GM or NON-GM) - Specification subjected to South Africa regulation on Soya Beans and control of prohibited substances.		INGREDIENT DECLARATION		
PARAMETER (g/100g)	SPECIFICATION (%)	MICRO SPECIFICATION		
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		
Protein Dispensability Index (PDI)	<85 %			
Urease	>2.00			
Particle size	94 - 98% through 212µm sieve			
* 10% of this is lecithin, an excellent natural emulsifier.				
BREADSOY DE-HULLED 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.		APPLICATION		
BREADSOY DE-HULLED 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%		
White bread types		*1 - 2%		
Brown and whole-wheat bread		*1 - 3%		
*(On flour mass)				
BREADSOY DE-HULLED 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 lipoxygenase 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 lipoxygenase 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. At the same time it functions as a starch complexing agent which retards the staling process in baked products.		ADVANTAGES		
Allergen Status: Contains Soy (People allergic to soya should not consume this product) Identification code: Ticket number: Manufacturing and best before date. GMO Status: GMO - Contains genetically modified organisms and NON-GMO - Contains less than 1% 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		
Soya flour/beans is a known allergen. Manufacturing Plant is for Soya only.		ALLERGEN STATUS		
Our product are safe for human consumption and free from Melamine		MELAMINE STATEMENT		
Road transport: Closed, clean and secured trucks		TRANSPORT		
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.		INTENDED USE AND POSSIBLE MISUSE/ABUSE & VULNERAL GROUPS		
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		FOOD FRAUD		
Suitable for Religious Group: * Halaal (Muslim diet) and *Kosher (Jewish diet) Certified		RELIGIOUS STATUS		
Food Safety System Certification: FSSC 22000		CERTIFICATION		
Breadsoy DE-HULLED cannot be consumed in the raw state as it can cause diarrhoea. Dust: Dust mask should be worn at all times. 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 for human consumption. Goods supplied will meet the requirements of the South African Law, Acts, Standards and Regulations.		WARRANTY		

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