



## IMPILO PRODUCTS (PTY) LTD

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Approved by: W Cronje (MD)

### PRODUCT SPECIFICATION

#### SOYA GRITS

Soya Grits (Kibbled) is partially heat treated, enzyme active, which is milled from selected and cleaned gmo soya beans to produce a yellow non-dusty grit of specified particle size. The product has a nutty smell and taste.

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,

GMO Soya Grits (Kibbled) is a natural product, partially heat treated, rich in protein and fat. Product contains high water absorption levels, natural emulsifying and stabilizing properties. Suitable for low GI and other health breads and soya spreads. Product cannot be consumed in a raw state.

South Africa

100% Soya Beans (GM) - Specification subjected to South Africa regulation on Soya Beans and control of prohibited substances.

PARAMETER (g/100g)	SPECIFICATION (%)	MICRO SPECIFICATION		
Moisture	2 - 6	Yeast & Mould	<1000cfu/g	ISO 7954/ AOAC 041001
Protein (n x 6.25) Dry basis	35 - 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

Urease/Enzyme activity Max. 0.5

Protein Dispersibility Index (PDI) Typically 17

Sieve 4mm 0%

Sieve 2mm 25-35%

Pan 65-75%

Particle size 3 - 8mm

GMO Soya Grits (Kibbled) are used to add texture in bread. It can be used in non fermented products such as sweet baked goods, waffles, donuts, dry mixes, confectionery goods. Can also be used in spreads (peanut-butter alternative), energy bars, snacks, cereals and granolas. Product cannot be consumed raw.

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

Packaging: 25kg woven polypropylene bags. (Stitched)

Manufacturing date +6 months when stored under cool, dry, well ventilated and infestation free conditions. Store away from direct sunlight. Below 25°C.

Our product are safe for human consumption and free from Melamine

Road transport: Closed, clean and secured trucks

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.

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 Certification: FSSC 22000

Soya Grits 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.

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.

#### PRODUCT NAME

#### DESCRIPTION

#### PURITY AND LEGAL STATUS

#### COMPOSITION

#### COUNTRY OF ORIGIN AND MANUFACTURING

#### INGREDIENT DECLARATION

#### TYPICAL ANALYSIS

#### APPLICATION

#### PACKAGING & LABELLING

#### STORAGE /SHELF LIFE

#### MELAMINE STATEMENT

#### TRANSPORT

#### INTENDED USE AND POSSIBLE MISUSE/ABUSE & VULNERAL GROUPS

#### FOOD FRAUD

#### RELIGIOUS STATUS

#### CERTIFICATION

#### SAFETY

#### WARRANTY

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