



IMPILO PRODUCTS (PTY) LTD

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Approved: W Cronje (MD)

DEFATTED SOYA FLOUR

Defatted soya flour is a heat treated enzyme inactive, defatted soya flour which is milled from selected and cleaned soya beans to produce an light cream to eggshell flour of extra fine particle size. It has a pleasant nutty flavour and taste with no bitter aftertaste.

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,

Defatted soya flour is a natural product, rich in protein and almost no fat. The product contains natural emulsifying and stabilizing properties.

South Africa

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

PARAMETER	SPECIFICATION (%)	MICRO SPECIFICATION		
		Yeast & Mould	<1000 cfu/g	ISO 7954/ AOAC 041001
Moisture	≤12	Salmonella	Not Present	ISO 6579/VIDAS SLM Method
Protein (n x 6.25)	≥45	E.coli	Absent	ISO 16649-2:2001/ AFNOR BIO 12/13-02/05
Fat	1.5≤			
Ash	≤12g			
Urease	<0,5%			
Particle size	Min. 95 % through 212µm sieve			
Heavy Metal	As per Regulation relating maximum levels of heavy metal - R588			
Pesticides Residue	As per Regulation governing the maximum levels of pesticides residue in foodstuffs - R246			
Aflatoxins	<5µg/kg - G.N.R. 987/ 05 Sep 2016 Regulations governing tolerance for fungus-produced toxins in Foodstuffs (as amended)			
Protein Dispensability Index (PDI)	Typically 17			
High Solubility	85 - 95 minimal heat treatment (enzyme active)			
Medium Solubility	65 - 75 moderate heat treatment (partially enzyme active)			
Low Solubility	18 - 30 full heat treatment (enzyme inactive)			

Milk replacer, Meat products, Protein beverages, Hydrolysed Veg, Protein, Coatings, Flavour carrier and Hard biscuits

Allergen Status: Contains Soy

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

GMO Status: Contains genetically modified organisms

Packaging: 25kg woven polypropylene laminated bags. (Stitched)

Distributed by road on closed trucks or collected by customers

6 Months when stored under cool, dry, well ventilated and infestation free conditions. Store away from direct sunlight. Below 27°C.

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

Suitable for Religious Group: Halaal (Muslim diet) and Kosher (Jewish diet) Certified. Food safety system: FSSC 22000

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

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.

PRODUCT NAME

DESCRIPTION

PURITY AND LEGAL STATUS

COMPOSITION

COUNTRY OF ORIGIN AND MANUFACTURING INGREDIENT DECLARATION

TYPICAL ANALYSIS

APPLICATION

PACKAGING & LABELLING

DISTRIBUTION

STORAGE /SHELF LIFE

CERTIFICATION

INTENDED USE AND POSSIBLE MISUSE/ABUSE & VULNERAL GROUPS FOOD FRAUD

WARRANTY

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