	<b>Product Specifications</b>	<b>AC-DS01</b>
	MICRONIZED SOYBEAN FLOUR <b>SOLVID</b>	Version: 001 Date: 03/09/2020 Pages 1 de 2

**Ingredients:** Soybean flour (contains soy derivatives)

**Uses:** Meat industry, as a meat extender or substitute, hamburgers, cold meats, stuffing, soups, vegetarian meat. Protein enrichment

**Sensorial Characteristics:**

Flavour: Slightly toasted soy flour


Colour: Very soft brown

Smell: Neutral, slight toast

**Physical and Chemical Properties:**

Energy value	*361 kcal/100g aprox
Carbohidrates	*36-38 %
Protein	*47-50 %
Total Fat	*2.0 % max
Dietary Fibre	*13-15 %
Moisture	9.0 % max
Ashes	*6.0-7.0 %
Delta urease activity pH	$\Delta$ pH 0.3 max
Water absorption	1:2.5

\* The referred values are on a dry basis

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**Granulometry:**

- Thick grinding sieve 900 microns passes 96%
- 210 micron sieve intermediate grinding passes 98%
- 100 micron sieve extra fine grinding passes 98%

**Microbiological Characteristics:**

Total Aerobic Microorganisms count (UFC/g)	< 20000
Total Coliforms count	Negative in 50 g
Escherichia Coli	Negative in 50 g
Moulds and yeasts (UFC/g)	< 50
Salmonella S.P.	Negative in 50 g

**Packaging:** Paper bags with inner PE bag of 25 kg or big bags of 500 Kg and 1000 kg.

**Conservation:** Avoid exposition to rain, high temperatures and insects. Storage in a dry and clean place.

**Shelf life:** 12 months from manufacturing date.

