	Product Specifications	AC-DS03
	SOYBEAN FLOUR SOLVID PLUS	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. High absorption flour.

Sensorial Characteristics:

Flavour: Slightly toasted soy flour

Colour: Very soft brown

Smell: Neutral, slight toast

Physical and Chemical Properties:

Energy value *369 kcal/100g aprox

Carbohidrates *36-38 %

Protein *47-50 %

Total Fat *2.0 % max

Dietary Fibre *15-17 %


Moisture 9.0 % max

Ashes *6.0-7.0 %

Delta ureasic activity ΔpH 0.3 max

Water absorption 1:3.5

*The referred values are on a dry basis

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Granulometry:

255 micron sieve grinding passes 93%

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 and 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.

