



Hilton Soy Foods

Product Specification Toasted Soy Flour - Fine

PRODUCT: SOY006 – Soy Flour (Dry Roasted, No Oil Added, Full Fat)

INGREDIENTS: Produced from Non-GMO Food Grade Soybeans

INGREDIENT DESCRIPTION: Nutty, rich flour made from ground dry roasted soybeans

PHYSICAL STANDARDS:

Aroma: Toasted nutty smell, free from all rancid, bitter and musty odours

Colour: Golden brown

Taste (organoleptic): Natural, toasted, nutty taste, free from all rancid, bitter and musty flavours

Particle Size: 100% Less than 0.100”

Moisture: Less than 5%

Oil Range: 18 – 23%

Protein Range: 41 – 45%

FOREIGN MATERIAL: Shall be free of all substances degrading physical characteristics or harmful to human consumption.

Nutrition Facts:

100g serving			
Total Calories	480	Vitamin A	2.1 RE
Protein	44.3g	Vitamin C	1.1 mg
Total Fat	21.8g	Calcium	125 mg
Polyunsaturated	13.2g	Iron	7.1 mg
Omega 6	11.1 g		
Omega 3	2.1 g		
Monounsaturated	4.4 g		
Saturated	3.1 g		
Transfat	0.02 g		
Cholesterol	0 mg		
Total Carbohydrate	26.6 g		
Sugars	7.9 g		
Dietary Fibre	13.4 g		
Sodium	11 mg		

Microbiological Standards

Total Plate Count	Max 50 000 / g
Yeast and Mould	Max 500 / g
Total Coliform	Less than 100 / g
Escherichia Coli	Less than 10 / g
Staphylococcus aureus	Less than 10 / g
Salmonella	negative / 25 g

RECOMMENDED STORAGE CONDITIONS: Clean, cool (16-20°C), Maximum Humidity 60%.

SHELF-LIFE: As an ingredient 6-12 months, packaged for retail 12-18 months.

PACKAGING FORMAT: Product is packed in a vacuum sealed and nitrogen flushed food grade white poly bag of 25 kg net weight.

KOSHER STATUS: Yes, COR 355

Supplier Signature:

Dated: January 11, 2008

Scott Mahon