

Bakers Soy Flour

(063-100)

DESCRIPTION

Bakers soy flour has been moderately heat treated. Its greatest use is in bakery and cereal applications.

PROXIMATE DATA

% Moisture, max.	9
% Protein (Nx6.25, mfb), min.	53
% Fat (acid hydrolysis), max.	3
% Total Dietary Fiber	17
% Carbohydrates (incl. TDF) by difference	32
Calories (per 100g)	290
% Granulation thru U.S. #100, min.	95

MICROBIOLOGICAL DATA

Standard Plate Count, max.	50,000 cfu/g
Salmonella (Class II)	Negative
E. coli	Negative
Yeast & Mold, max.	100 cfu/g
Coliforms, max.	100 cfu/g

TYPICAL MINERALS (MG/100 G)

Sodium	5-15
Potassium	2100-2500
Calcium	200-400
Phosphorus	600-900
Iron	5-10
Magnesium	200-400

STORAGE

Shelf life -- One Year. Care should be taken to ensure storage temperature does not exceed 75° F (25° C) for an extended period of time, during storage. Functional properties of this protein are not guaranteed should product be stored above this temperature for extended periods.

INGREDIENTS/LABELING

Defatted Soy Flour

For nutritional information see *Bakers Soy Flour Nutritional Information Sheet*

TYPICAL AMINO ACIDS (G/100 G PROTEIN)

Aspartic Acid	11.5
*Threonine	4.0
Serine	5.0
Glutamic Acid	18.0
Proline	5.0
Glycine	4.2
Alanine	4.4
Cystine	1.4
*Valine	4.8
*Methionine	1.4
*Isoleucine	4.8
*Leucine	7.5
Tyrosine	3.6
*Phenylalanine	5.0
*Histidine	2.5
*Lysine	6.3
Arginine	7.2
*Tryptophan	1.6

*Essential amino acids

PACKAGING

Available in 50 lb, 25 kg and 20 kg net weight, valve-type, multi-wall paper bags. Other options available upon request.

NOTE

This product is Kosher Pareve, bears the O.U. symbol of certification, and is Halal certified.

2020-04-23