Harvest INNOVATIONS

Product Bulletin
Organic #071622
NGMO #071595

TEXSOY FIBER FLOUR 001

TexSoy Fiber Flour 001 is manufactured from Non-GMO or Organic food quality soybean hulls. No chemicals are used at any stage in the manufacturing process. The product is texturized by an extrusion process and then milled.

TYPICAL COMPOSITION:

Moisture----------max. 9%
Protein(Nx6.25, mfb)---min. 17%
Total Fat(soxhlet, mfb)-max. 12%
Total Ash----------max. 6%
Crude Fiber----------max. 35%
Carbohydrates including
TDF (by difference)----------58%

STORAGE:

Keeps best when stored in a cool dry place, one year shelf life under these conditions.

MICROBIOLOGICAL DATA:

Aerobic Plate Count----------<50,000/gm
Salmonella----------Negative
E. Coli----------Negative
Yeast & Mold----------<100/gm

GRANULATION:

Thru US # 100 (150 µ) Screen 95%

ALLERGENS: SOY

PHYSICAL PROPERTIES: Tan in color, bland in flavor

INGREDIENT DECLARATION: Soybean Fiber

CERTIFICATIONS:Kosher, Halal, and Organic if customer specifies

PACKAGING: Bulk Sacks (1,000 lb or 454 Kg) or Bags (50 lb or 22 Kg)

COUNTRY OF ORIGIN: This product is manufactured in the United States

The information contained in this document is correct to the best of our knowledge, but should not be taken as a substitute for determining the suitability of this product for your particular requirements. Harvest Innovations will have no liability for use of results obtained from the information provided herein. In addition it is the responsibility of the customer to confirm nutritionals before using on any retail packaging at their cost.

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