

De-fatted Soya Range

Parameters	Toasted De-fatted Soya Flour	Toasted De-fatted Soya Flakes	Toasted De-fatted Soya Grits	Untoasted De-fatted Soya Flour	Untoasted De-fatted Soya Flakes	Untoasted De-fatted Soya Grits
Protein (N X 6.25)	50 - 52 % Min.	50 - 52 % Min.	50 - 52 % Min.	50 - 52 % Min.	50 - 52 % Min.	50 - 52 % Min.
Moisture	10.0% Max.	10.0% Max.	10.0% Max.	10.0% Max.	10.0% Max.	10.0% Max.
Fat	1.50% Max.	1.50% Max.	1.50% Max.	1.50% Max.	1.50% Max.	1.50% Max.
Ash	6.5 - 7.5 % Max.	6.5 - 7.5 % Max.	6.5 - 7.5 % Max.	6.5 - 7.5 % Max.	6.5 - 7.5 % Max.	6.5 - 7.5 % Max.
Crude Fiber	3.5 - 4 % Max.	6.50% Max.	6.25% Max.	3.5 - 4 % Max.	6.5 % Max.	6.25% Max.
Sand & Silica	0.40% Max.	0.40% Max.	0.40% Max.	0.40% Max.	0.40% Max.	0.40% Max.
Urease Activity (Min at 30°C)	0.05-0.20 Mgn / g	0.05-0.20 Max. Mgn / g	0.05-0.20 Max. Mgn / g	1.70-2.20 Mgn / g	1.70-2.00 Max. Mgn / g	1.70-2.00 Max. Mgn / g
Particle Size (90% Pass Through)	60-80 Mesh	5-15 Mesh	15-20 Mesh	60-80 Mesh	5-15 Mesh	15-20 Mesh
P.D.I.	20 - 35 %	20 - 35 %		70 - 80 % Min.	70 - 80 %	
N.S.I					60 - 70 %	
Microbial Analysis						
Total Plate Count /gm	50,000	50,000	50,000	50,000	50,000	50,000
Coliforms / gm	10 Max.	10 Max.	10 Max.	10 Max.	10 Max.	10 Max.
E.Coli. /gm	Absent	Absent	Absent	Absent	Absent	Absent
Yeast & Moulds / gm	100 Max.	100 Max.	100 Max.	100 Max.	100 Max.	100 Max.
Salmonella / 25 gms	Absent	Absent	Absent	Absent	Absent	Absent

Packing: 25 kg Kraft Multiply Paper Bags, 50 kg HDPE bags with inner liner of LDPE, 500 / 1000 kgs Jumbo Bags & Container Liner Bags
Shelf Life: 6 months



NURTURING BRANDS