

PRODUCT SPECIFICATION

Specification development date: 15 December 2022

Laboratory analysis date: 16 January 2023

Production start date: 05 January 2023

Version: 1

LOW-FAT FULLY TOASTED EXTRA SOFT SOYBEAN FLOUR PREMIUM SP 200

Short description of the product: low-fat fully toasted extra soft soybean flour Premium SP 200 is a protein product from oilseeds (soy), produced through thermal processing, by separating oil from a healthy, pure, peeled, and genetically non-modified soybean with special grinding process. The processing of soybean into low-fat soy flour is performed without the use of chemicals in order to provide high-quality, natural and functional nutrients.

Product ingredients: 100% soybean

Physical properties	Description
1. Color	Uniform yellow to closed yellow
2. Appearance	Fine, homogenous powder
3. Odor	Neutral, particular
4. Taste	Pleasant, somewhat sweet
5. Granulation	Minimum 90% less than 0.075 mm

Chemical composition	Limits
Protein* (N x 6.25) (%)	min. 52
Moisture (%)	max. 8
Fat* (%)	max. 7
Cellulose* (%)	max. 3.5
Ash* (%)	max. 6.5
Urease activity, mg N/g/min	max. 0+3
PDI (protein dilution index) (%)	min. 15

*Calculated on dry matter

Nutritive values	Measured values	Testing method
Protein content (N x 6.25) [g/100g]	50.65	Total combustion method
Fat content [g/100g]	6.93	Gravimetry
Carbohydrate content [g/100g]	13.37	Calculation
Sugar content (sucrose, glucose, fructose, maltose, and lactose) [g/100g]	5.94	IC
Content of dietary fibers excluding fractions of lower molecular mass [g/100g]	18.09	Enzyme gravimetry method
Energy value [kcal/100g]	355	Calculation
Energy value [kJ/100g]	1489	Calculation
Content of saturated fat acids [g/100g]	1.12	GC/FID

Salt content (Na*2, calculated through sodium content) [g/100g]	<0.0025	ICP/MS
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Microbiological features	Limit	Analysis method
Total number of bacteria	max. 1×10^5 /g	Determination of total number of bacteria
Salmonella species	neg. in 25g	Isolation and identification of Salmonella species
Clostridium perfringens	neg. in 50g	Isolation and identification of Clostridium perfringens
Clostridium botulinum	neg. in 50g	Isolation and identification of Clostridium botulinum
E. Coli	neg. in 50g	Isolation and identification of E. Coli
Proteus spp.	neg. in 50g	Isolation and identification of Proteus spp.
Listeria monocytogenes	neg. in 50g	Isolation and identification of Listeria monocytogenes
Streptococcus pyogens	neg. in 50g	Isolation and identification of Streptococcus pyogens
Mold and yeast	max. 2×10^3 /g	Determination of quantity of mold and yeast

Heavy metal content	Limit	Analysis method
Arsenic content (As) (mg/kg)	Max. 1.0	ICP/MS
Cadmium content (Cd) (mg/kg)	Max. 0.2	ICP/MS
Lead content (Pb) (mg/kg)	Max. 0.2	ICP/MS
Mercury content (Hg) (mg/kg)	Max. 0.1	ICP/MS

Hazardous substances content	Limit	Analysis method
Fluor/Fluorides (F) (mg/kg)	Max. 150	ICP/MS
Melamine (mg/kg)	Max. 2.5	
Polyethylene (mg/kg)	Max. 250	

Mycotoxin content	Limit	Analysis method
Aflatoxin content (mg/kg)	Max. 0.03	HPLC
Zearalenone content (mg/kg)	Max. 0.3	HPLC
Deoxynivalenol content (mg/kg)	Max. 5	HPLC
Ochratoxin content (μ g/kg)	Max. 5	HPLC

Pesticide content	Limit	Analysis method
Aldrin (mg/kg)	Max. 0.01	GC/MS/MS
BHC alpha (mg/kg)	Max. 0.01	GC/MS/MS
BHC beta (mg/kg)	Max. 0.01	GC/MS/MS
BHC delta (mg/kg)	Max. 0.01	GC/MS/MS
BHC gamma (mg/kg)	Max. 0.01	GC/MS/MS
Chlordane alpha-cis (mg/kg)	Max. 0.01	GC/MS/MS
Chlordane gamma-trans (mg/kg)	Max. 0.01	GC/MS/MS

DDD p,p, (mg/kg)	Max. 0.01	GC/MS/MS
DDE p,p, (mg/kg)	Max. 0.01	GC/MS/MS
DDT p,p, (mg/kg)	Max. 0.01	GC/MS/MS
Dieldrin (mg/kg)	Max. 0.01	GC/MS/MS
Endosulfan alpha (mg/kg)	Max. 0.01	GC/MS/MS
Endosulfan beta (mg/kg)	Max. 0.01	GC/MS/MS
Endosulfan sulfate (mg/kg)	Max. 0.01	GC/MS/MS
Endrin (mg/kg)	Max. 0.01	GC/MS/MS
Endrin aldehyde (mg/kg)	Max. 0.01	GC/MS/MS
Endrin-ketone (mg/kg)	Max. 0.01	GC/MS/MS
Heptachlor (mg/kg),	Max. 0.01	GC/MS/MS
Heptachlor epoxide (mg/kg)	Max. 0.01	GC/MS/MS
Methoxychlor (mg/kg)	Max. 0.01	GC/MS/MS

Dioxin content	Action limit	Rejection limit	Analysis method
Dioxin content (ng/kg)	0.5	0.75	GC/MS
PCBs similar Dioxin content (ng/kg)	-	0.35	GC/MS
Sum of dioxin and dioxin similar PCSs (ng/kg)	-	1.25	GC/MS
Dioxin non-similar to PCBs (PCB28, PCB52, PCB101, PCB138, PCB153 i PCB180) (µg/g)	-	10	GC/ECD

Genetic modification	Limit	Analysis method
Genetic modification	Max. 0%	PCR

PACKING AND TRANSPORT
<p>Packing: low-fat fully toasted extra soft soybean flour Premium SP 200 is packaged and delivered packed in natron paper bag or jumbo bag. Product declaration contains data for quality and quantity product identification.</p> <p>Single package: Jumbo bag 1000 kg, paper natron bag 25 kg</p> <p>Transport: Transport in clean and dry conditions, protected from external impact</p> <p>Storage conditions: Store in a cold and dry space, protected from external impact</p> <p>Shelf life: 12 months</p>

Product code	Product name	Package
	Low-fat fully toasted extra soft soybean flour Premium SP 200	Jumbo bag 1000 kg
	Low-fat fully toasted extra soft soybean flour Premium SP 200	Natron paper bag 25 kg

Product use

Low-fat fully toasted extra soft soybean flour Premium SP 200 is intended for further processing, as one of the raw materials in the production of confectionery, baking industry, meat industry and pharmaceutical industry.

Application of HACCP standards, traceability has been established in all phases of production, storage, and transport

Compliant with laws and EU regulations:

Laws

Rulebook on quality of protein products and mixtures of protein products for food industry (Official Gazette of the Socialist Federal Republic of Yugoslavia 41/85; Official Gazette of Serbia and Montenegro number 56/2003, 4/2004), Law on Food and Feed Safety (Official Gazette of the Republic of Serbia number 41/2009), Law on GMO (Official Gazette of the Republic of Serbia 41/2009), Rulebook on general and special conditions for food hygiene in any phase of production, processing and marketing (Official Gazette of the Republic of Serbia 72/10), Rulebook on food hygiene conditions (Official Gazette of the Republic of Serbia 73/2010), Law on General Use Items Health (Official Gazette of the Republic of Serbia 92/2011), Rulebook on radionuclide content limits in potable water, food, feed, medicines, general use items, construction material, and other goods (Official Gazette of the Republic of Serbia 86/2011, 97/2013), Rulebook on maximum allowed quantities of plant protection residues in food and animal feed (Official Gazette of the Republic of Serbia 91/2002), Rulebook on declaration, marking and advertising food (Official Gazette of the Republic of Serbia 19/2017, 16/2018, 17/2020, 118/2020, 17/2020, 23/2022 and 30/2022), Rulebook on maximum concentration of certain contaminants in food (Official Gazette of the Republic of Serbia 81/2019, 126/2020, 90/2021, 118/2021 and 127/2022).

EU regulations

Regulation on materials and articles intended to come into contact with food (Regulation EC 1935/2004 of the European Parliament and Council from 27 October 2004), Regulation on maximum residue levels of pesticides in or on food and feed of plant and animal origin (Regulation EC 369/2005 Amendments 178/2006, 260/2008, 299/2008, 212/2013, 652/2014), Regulation – Setting maximum levels of certain contaminants in foodstuffs (Regulation EC 1881/2006, amendments 1126/2007, 565/2008, 629/2008), Regulation – Good manufacturing practice of materials and articles in contact with food (Regulation EC 2023/2006 from 22 December 2006, amendment 282/2008).

ALLERGEN STATEMENT				
ALLERGEN	Present in product as ingredient		May be present in traces due to contamination	
Cereal containing gluten and products		NO		NO
Crabs and crab products		NO		NO
Eggs and egg products		NO		NO
Fish and fish products		NO		NO
Peanuts and peanut products		NO		NO
Soy and soy products	YES		YES	
Milk and dairy, including lactose		NO		NO
Hazelnut and hazelnut products		NO		NO
Celery and celery products		NO		NO
Black mustard and products		NO		NO
Sesame and products		NO		NO
SO ₂ sulphates in concentrations over 10mg/kg or 10mg/l expressed as SO ₂ in final product		NO		NO

Lupine and products		NO		NO
Shellfish and products		NO		NO

Statement: Product does not contain animal origin products