

TECHNICAL DATA SHEET

LOW FAT SOY FLOUR - #025



PRODUCT DESCRIPTION:

Soy flour is milled from dehulled soybeans using only natural processing methods. Our soy flour can be used in a variety of applications across the food ingredient and baked goods industry. Industrial applications include paper, wallboard, and adhesive products.

COMPOSITION/CHEMISTRY

Proximate Analysis	Value	Reference Method
Moisture	8.0 % max	NIR
Protein (Nx6.25)	46.0% min	NIR
Fat	8.0 % max	NIR
Fiber	6.0 % max	NIR
Ash	6.0 % max	NIR

PHYSICAL PARAMETERS GRANULATION

Thru US #30	95.0% min	Alpine Air Jet Sieve
Thru US #80	80.0% min	Alpine Air Jet Sieve

MICROBIOLOGICAL ANALYSIS

Standard Plate Count	<25,000 cfu/g	Petrifilm/AOAC 990.12
Total Coliform	<100 cfu/g	Petrifilm/IAOAC 991.14
Yeast & Molds	<100 cfu/g	FDA BAM Ch. 18
Salmonella	Negative	Rapid AOAC 2009.03
E-Coli	<10/g	Petrifilm/AOAC 991.14
Staphylococcus aureus	<10 cfu/g	FDA BAM, Chapter 12
Bacillus Cereus	<40 cfu/g	AFNOR AES 10/10-07/10

HEAT TREATMENT

PDI (Protein Dispersibility Index)	8.0 - 30.0	NIR
Urease Index (pH Rise)	<0.5	pH

MYCOTOXIN / ADDITIONAL TESTING

Specification	Descriptor Value	Reference Method
Aflatoxin	<5 ppb	Elisa/GPAL 038
Vomitoxin (Don)	<0.40 ppm	Elisa/GPAL 037
Peroxide Value	<10 meq/kg fat	GPAL 27-SafTest-FFA_PV

ORGANOLEPTIC

Physical Specification	Descriptor Value	Reference Method
Color	Light yellow to golden buff	Visual
Aroma	Neutral to nutty	Organoleptic
Flavor	Pleasant, neutral to slightly nutty	Organoleptic
Texture	Homogenous Flour	Visual



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INGREDIENTS: Yellow Soybean

ORIGIN: Processed in Mexico, MO from soybeans grown in the USA.

ALLERGENS: Soy, no added allergens and/or allergens processed in the same facility.

MYCOTOXINS: Follows US FDA established limits

HEAVY METALS & PESTICIDES: Complies with US FDA and EPA established limits

SHELF LIFE: 6 months (180 days) when stored at ambient temperature and dry conditions.

FACILITY CERTIFICATIONS: Kosher (Orthodox Union)

PACKAGING: Totes/Super Sacks
Bulk Truck
50 lb. Bag – Multi-Ply, Kraft Paper

FOOD SAFETY:

All products are produced in accordance with food safety regulations outlined in CFR 21.

ALLERGENS: Tiger Soy’s, dry milled soy products are produced in a facility dedicated to Soy Milling. Soy is the only allergenic ingredients processed in the facility. In raw agricultural commodities there is the possibility of unintentional cross contact with other grains. The FDA addresses this in their industry guidance. The guidance states that cross-contact may occur under customary methods of harvest, storage, and transport of RACs. [Guidance for Industry: Questions and Answers Regarding Food Allergens \(Edition 4\) | FDA](#)

GMO STATUS: Products are not tested for the presence or absence of GMO material and must be declared as bioengineered, per the National Bioengineered Food Disclosure Standard (NBFDS).

IDENTIFIED HAZARDS: Tiger Soy, LLC hereby notifies Customer, pursuant to 21 CFR 117.136 & 507.36, that products supplied are not processed to control microbiological pathogens and are not ready to eat or suitable for use in ready to eat applications without further processing. This notification applies to all products and will remain in effect unless notified in writing by Tiger Soy.

The information contained herein is believed to be true and correct and should not be construed as recommending the use of our product in violation of any patent, or as warranties (expressed or implied) of non-infringement or its fitness for any particular purpose. Prospective purchasers should conduct their own tests and studies to determine the fitness of Tiger Soy products for their particular application.

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Please sign to acknowledge this specification meets your requirements.

Approved By Customer:

Signature: _____ **Title:** _____ **Date:** _____