	PRODUCT SPECIFICATION	Page 1 de 2 Code: EP-071
	ORGANIC SOYMEAL FLOUR	Version: 01/2016

1. DESCRIPTION

Soymeal Flour which It is obtained from mechanical extrusion and pressure processes of sound, healthy, dry and clean soybean (*Glycine Max*).

2. QUALITY PARAMETERS

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	8.0
Protein, % d.b.	42.0	48.0
Starch, % d.b.	4.0	-
Fat, % d.b.	6.0	8.0

Physical Appearance/Sensory Typical

Color: Light Brown Presentation: Powder
 Odor Typical of soymeal flour without any off odor
 Flavor Typical of soymeal flour without any off flavor

Microbiological Limits Max.

Calories, kcal
 Calories from fat, kcal Total Fat, g 7
 Total Carbohydrate, g 27 Dietary Fiber, g 7 Sugars, g
 Other Carbohydrates, g 10
 Protein, g 45
 Ash, g
 Potassium, mg Sodium, mg
 Supplemental Nutritional Data available upon request.


3. CERTIFICATION

Organic NOP
 Organic UE/Argentina

4. PACKAGING AND STORAGE

950 kg Big bag
 It is recommended product be stored at 25°C and less than 65% relative humidity

Made by	Revised by	Approved by
Quality Department	Commercial Department	Director

	PRODUCT SPECIFICATION	Page 2 de 2 Code: EP-071
	ORGANIC SOYMEAL FLOUR	Version: 01/2016

5. SHELF LIFE

The best before date is 12 months from the date of production.

6. FEATURES AND BENEFITS

Soymeal flour can be used to increase the protein content of different formulations or in the balanced feed composition for different species

Made by	Revised by	Approved by
Quality Department	Commercial Department	Director