



Defatted Soya Flour (Tosted)

Defatted Soya Flour–Toasted–Food Grade is obtained from Indian NON GMO clean, healthy golden yellow soyabean seeds by the process of dehulling, flaking, extracting, desolventizing, toasting and grinding in a pneumatic mill to requisite particle size to get a fine powder of creamish yellow color.

Defatted Soya Flour–Toasted–Food Grade is a high protein, low in fat product, maintains the balance of Essential amino acid in the body which is required for the development of muscle, connective tissue & enzymes and are the simplest form of soya protein. The protein content of the flakes is approximately 50% much higher than the other grains. The soya flour contains high quality protein which is an excellent source of iron, calcium B-vitamins. The only nutritive functional protein which is fully fat proof. Nutritional soya flour is an excellent complement to lysine limited cereal protein with other essential minerals, vitamins and this is indicated by its use in fortification of cereals to form composite flours, as a replacement for non fat milk, solids in bakery products all purpose food blends. By heating soybeans with varying degrees of heat the antineutrients are inactivated achieving full release of nutrients. There is no evidence that soy protein or soya products possess any allergic property as present in other proteins.

Analytical Data

1. Total Ash | 6% Min 6.5% Max | Is: 10038-1981
2. S/Silica | 0.3% Max | Sp : 18(Part-Vi) 1982
3. Fat | 1.2% Max | Is:10038-1981
4. Crude Fibre | 4% Max | Is: 10038-1981
5. Protein | 51% Min | Is: 10038-1981
6. Pdi | 20% Min 35% Max | Aocs Ba 10 - 65
7. Urease Activity | 0.2 Mgn/Gm/Min At 30°C | Sp :18(Part-Vi) 1982

Microbiologicals

1. Total Plate Count | 50000 Max. CfU/Gm | Sp:18(Part-1) 1980
2. Coliform | 10 Max. CfU/Gm | Sp:18(Part-I)-1980
3. E.Coli | Absent CfU/Gm | Sp:18(Part-I)-1980
4. Yeast & Moulds | 100 Max. CfU/Gm | Sp:18(Part-I)-1980
5. Salmonella | Negative /25gm | Sp:18(Part-I)-1980

Physicochemical Analysis

1. Moisture | 8% Max | Is : 548(Part-I)1964
2. Mesh Size | 90 % Min (100 Mesh) | Is-4684-1975

Application

Used in manufacturing of Processed Food Stuffs, Baked Goods, Cookies, In Fortification of Cereals, Snack Foods, Dietetic Foods, Baby Foods, Imparts functional characteristics like emulsification, thickening, dispersibility & water binding. Readily Wettable.

Product

Usage

Advantage

Baked Goods

5%- 10 %

Improvement of crumb body crust color toasting -characteristics. Increasing the protein content of b

Cookies

10 - 15%

Improves machining produces a cookie with crisp bite. Raising the protein content quality of cookie

In fortification of Cereals, Snack foods.

5 - 25%

Improves Protein Content of Processed food, biscuits, Bakery ingredients, Prepared mixes, Hypo a

Antibiotics

As a base material for fermentation for making antibiotics. As a Nutrient for bacteria culture.

Baby Food

5 - 15 %

Improves structure & Protein Enhancement.

Other Uses

In Soya Milk, Soy-Yogurt, Soy-Paneer (TOFU)

Packing & Storage

50 Kg HDPE / 25 Kg Paper Bags

Storage & Shelf Life

1 Year if stored in clean, dry, infestation free area in unopened bag.

Particle Size

80-200 Mesh.