



Full Fat Soya Flour - (Enzyme Active)

The Full Fat Soya Flour (Enzyme Active), is made from clean, sound and healthy Non GMO Soya beans, by cracking, de hulling, toasting and grinding them. The coarser particles are separated by air classification to get a free flowing pale yellow powder of high quality.

Specifications of Full Fat Soya Flour – Enzyme Active

Parameters	Specifications
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Protein (N X 6.25)

38-41%

Moisture	8%Max
Fat	18-20% Max
Ash	6.00%
Crude Fiber	2.50-3.50%Max>
Dietary Fiber	15.30%Max
Sand & Silica	0.30%Max
Urease Activity \Min at 30	2.00-2.20 Mgn/g
Particle Size (90% Pass 75	60-80 Mesh
Total Carbohydrate	20-25 %
P.D.I.	80% Min
Calories	385
Microbial Analysis	
Total Plate Count / g	50,000
Coliforms / g	10 Max
E. Coli. /g	Nil
Yeast & Moulds /g	100 Max
Salmonella / 25 g	Absent

Applications

Enzyme-Active Full Fat Soybean Flour is prepared without heat treatment and has a high NSI value of around 80%. It is used in Bakery Products (white bread and rolls), mainly for its lipoxidase activity. Lipoxidase catalyses oxidative bleaching of carotenoid pigments, in wheat flour. Enzyme-Active Soybean Flour is a valuable natural agent for bleaching flour, especially where the use of chemical bleaching agents have been prohibited. Lipoxidase activity is also

beneficial to mechanical properties of dough.

Our special production process retains the activity of the natural enzyme lipoxygenase, which is used as a bleaching agent in Bread. It bleaches wheat flour pigments to improve whiteness in Bread. When added into Flour Mixes and Baking Improvers, it helps in lightening the colour of the finished product. When used in Toast Rolls, Food Mixes, Nutrition Food and Baby Foods it Increases Protein Value, and Improves Mixing Tolerance. It also Extends Shelf Life, Oxidative Stability and acts as an emulsifier.

Packing

25 Kg Multi-Walled Paper Bags, 50 Kg HDPE bags with inner Liner of LDPE, 500 Kg Jumbo Bags, 1 MT (1000 Kg) Jumbo bags and Container Liner Bags.

Full Fat Soya Flour - (Enzyme In-Active)

Full Fat Soya Flour (Enzyme In-Active), is made from clean, sound, healthy Non GMO Soya beans by cracking, de hulling, toasting, grinding and dry extrusion. The coarser particles are separated by air classification to get a free flowing pale yellow powder of high quality.

Full Fat Soya Flour

Full Fat Soya Flour is manufactured using only Non GMO soya-bean seed. Before being processed the seeds go through a rigorous multiple stage cleaning process for removal of all foreign material. The graded seeds are then conditioned, cracked, de-hulled and rolled into flakes. The flakes after highly efficient extraction are de-solventised to maintain required NSI and PDI levels. The desired consistency is obtained through vibro graders.

Specifications

Physical Properties

Colour	Light yellow
Odour	Fresh, typical of the product
Taste	Specific bean-like
Texture	Homogeneous, free from extraneous matter
Particle Size	90% passing through 100 mesh

Typical Properties

Moisture	9 % max.
Fat	20 % max.

Protein	40 % min.
Ash (Mineral)	6 % max.
Crude Fiber	3.5 % max.
Metabolic Energy Value	450 K.Cal / 100 gms
PDI	20 % min>

Microbiological Properties

Total plate count	25,000/g max.
Yeast & Mould	200/g max.
E-coli	Negative
Coliform	10/g max.
Salmonella	Negative

Packaging

Soya Flakes is available in 50 Kg net plastic and paper bags or Bulk in Jumbo Bags

Storage Conditions

Store in clean, dry infestation free conditions. Can be stored for 9 months at temperature below 25°C.

Product Applications

Soya Flour is a Full Fat Soya Flour of enzyme in-activity. The product has emulsifying and stabilizing properties. It is free from bitter substances and has a pleasant nut-like taste.