

# Bakers Soy Flour

(063-100)

## DESCRIPTION

Bakers soy flour has been moderately heat treated. Its greatest use is in bakery and cereal applications.

## PROXIMATE DATA

% Moisture, max.	9
% Protein (Nx6.25,mfb), min.	53
% Fat (acid hydrolysis), max	3
% Total Dietary Fiber	17
% Carbohydrates (incl. TDF) by difference	32
Calories (per 100g)	290
% Granulation thru U.S. #100	95

## MICROBIOLOGICAL DATA

Standard Plate Count,	50,000 cfu/g
Salmonella (Class II)	Negative
E. coli	Negative
Yeast & Mold	100 cfu/g
Coliforms	10 MPN/g

## TYPICAL MINERALS (MG/100 G)

Sodium	5-15
Potassium	2100-2500
Calcium	200-400
Phosphorus	600-900
Iron	5-10
Magnesium	200-400

## STORAGE

Shelf life – One Year. Care should be taken to ensure storage temperature does not exceed 75° F (25° C) for an extended period of time, during storage. Functional properties of this protein are not guaranteed should product be stored above this temperature for extended periods.

## INGREDIENTS/LABELING

Defatted Soy Flour

For nutritional information see *Bakers Soy Flour Nutritional Information Sheet*

## TYPICAL AMINO ACIDS (G/100 G PROTEIN)

Aspartic Acid	11.5
*Threonine	4.0
Serine	5.0
Glutamic Acid	18.0
Proline	5.0
Glycine	4.2
Alanine	4.4
Cystine	1.4
*Valine	4.8
*Methionine	1.4
*Isoleucine	4.8
*Leucine	7.5
Tyrosine	3.6
*Phenylalanine	5.0
*Histidine	2.5
*Lysine	6.3
Arginine	7.2
*Tryptophan	1.6

\* Essential amino acids

## PACKAGING

Available in 50 lb, 25 kg and 20 kg net weight, valve-type, multi-wall paper bags. Other options available upon request.

## NOTE

This product is Kosher Pareve, bears the O.U. symbol of certification, and is Halal certified.

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