PRODUCT DATA SHEET

CSM Ingredients www.csmingredients.com		Last changed on: 15.11.2024

HISOY 25KG

MATERIAL CODES

Article number	
CSM article number	**10180163**
Others	
EAN code	5025183046572
CN code (EU)	12081000

NAME OF THE FOOD

Name of the food:	Soya flour

PRODUCT DESCRIPTION

Bakery goods

A heat-treated, enzyme inactive, full fat Soya Flour, produced from Non GM Canadian and UK beans.

GENERAL INFORMATION

Country of origin:	United Kingdom
Product origin:	Soy bean
Physical condition:	Powder

USER INSTRUCTION

Application
Ready to use
For further manufacture, not for consumption in current state.

SENSORIAL INFORMATION

Taste:	Cooked, Nutty	**Odour:**	Beany
Visual aspect:	Powder	**Colour:**	Light yellow
Structure:	Powder, Flour		

INGREDIENT DECLARATION

Soy flour.

NUTRITIONAL INFORMATION

Per 100 grams product		
Energy:	1.748 kJ	(419 kcal)
Fat:	20,2 g	
of which saturated fatty acids:	3,0 g	
of which mono unsaturated fatty acids:	3,7 g	
of which poly unsaturated fatty acids:	12,6 g	
Carbohydrate:	14,8 g	
of which sugars:	8,4 g	
of which starch:	6,3 g	
Fibre:	14,2 g	
Protein:	37,3 g	
Salt (Na x 2.5):	0,0250 g	

ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,2 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,2 g
Cholesterol:	0,0 ppm
Salt (NaCl):	25,0 mg
Minerals - Sodium:	10,0 mg
Water:	8,8 g

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ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	No	No
Wheat	No	No	No
Rye	No	No	No
Barley	No	No	No
Oat	No	No	No
Spelt	No	No	No
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	Yes	Yes	Yes
Milk and products thereof (including lactose)	No	No	No
Nuts and products thereof	No	No	No
Almonds	No	No	No
Hazelnuts	No	No	No
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
Macadamia/Queensland nuts	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	No
Lupine and products thereof	No	No	No
Molluscs and products thereof	No	No	No

*** According Regulation (EU) No 1169/2011, sulphur dioxide and sulphites only at concentration of more than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled.**

"May contain" allergens

May contain traces of: -.

Based on the factory's risk analysis and risk management, the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on cross contamination. The allergens present on production line and in the factory are given as information only and do not necessarily pose a cross contamination risk.

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

SUSTAINABILITY

Type:	This product does not contain palm/palm kernel oil or derivatives thereof	**Supply chain model:**	
Type:	Soy	**Supply chain model:**	

DIET INFORMATION

Kosher:	Yes - certified	**Suitable for coeliac diet:**	Yes
Halal:	Yes - certified	**Suitable for persons with lactose intolerance:**	Yes
Suitable for (lacto ovo) vegetarians:	Yes	**Suitable for persons with cow's milk protein allergy:**	Yes
Suitable for lacto vegetarians:	Yes		
Suitable for ovo vegetarians:	Yes		
Suitable for vegans	Yes		

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Contents				
Moisture content:		6 - 9 %		NIR

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PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Sieving test				
Particle size > 150 µm:		<= 25 %		Vibrational sieve
Particle size > 250 µm:		<= 10 %		Vibrational sieve
Particle size > 500 µm:		<= 0,5 %		Vibrational sieve

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	**/ g**	500 000				ISO 4833
E. coli:	**/ 1 g**	10				ISO 7251
Yeasts and moulds:	**/ g**	1 000				YGC Agar
Bacillus cereus:	**/ g**	100				ISO 7932
Staphylococcus aureus:	**/ g**	10				ISO 6888-1
Salmonella:	**/ 25 g**	Absent				ISO 6579:2002
Clostridium perfingens:	**/ g**	100				ISO 7937

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	270 Days
Storage temperature:	10 - 25 °C
Storage advice:	Cool, Dry
Remarks:	Away from strong odours.
Storage conditions once opened (Lab simulation)	
Shelf life:	30 Days
Storage temperature:	25 °C
Remarks:	If resealed, until end of shelf life.
Transport conditions	
Transport temperature:	10 - 25 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	25 kg	**Weight gross:**	25,27 kg		
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	4 PC	**Layers:**	8 PC	**DU's per pallet:**	32 PC
Weight net:	800 kg	**Weight gross:**	833,64 kg	**Total pallet height:**	160 cm
Primary packaging					
Description:	Bag		**Material:**	Paper	
Dimensions:	530x820x155 mm				
Weight:	270 g				
Coding					
				Lot code:	Batch number
Tertiary packaging					
Description:	Pallet		**Material:**	Wood	
Dimensions:	1200x800x144 mm				
Weight:	25 kg				

CONTAMINATION

	Legally maximum allowed level	Maximum value	Typical value	Method / Remarks
Mycotoxines				
Aflatoxin:		0,8 µg/Kg		
Aflatoxine B1:			0,36 µg/Kg	
Aflatoxine B2:		0,2 µg/Kg		
Aflatoxine G1:		0,2 µg/Kg		
Aflatoxine G2:		0,2 µg/Kg		
Ochratoxine A:			2,68 µg/Kg	
Heavy metals				
As:			0,013 mg/kg	
Cd:			0,022 mg/kg	
Hg:			0,001 mg/kg	
Pb:			0,010 mg/kg	

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FOOD SAFETY / HACCP

Physical hazards - specific control system

	Present			Remarks
Metal detection:	Yes			
Ferrous:		**Ø control device:**	3 mm	
Non-ferrous:		**Ø control device:**	3 mm	
Stainless steel:		**Ø control device:**	5 mm	

LEGAL INFORMATION

International ingredient numbering

Type	Number	Remarks
CN code (EU)	12081000	

All products are conform to the European and National food legislation.

STATEMENT

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Change:	Nutritional information