



Product Specification

Stabilized Soya Bran, Fine

Healthy and organically valuable food grade soya bran, high in nutritional fibres. Processed from sound non-GMO soya beans, extensive purified, gently stabilized by hydrothermal treatment and standardized to fine particle fraction. Stabilized Soya Bran corresponds to the EC food regulations.

Declaration	Soya bran
Ingredients	100 % non-GMO soya beans

Appearance :

Colour and size	finely milled bran, off-white to light brown
Taste and odour	typical soya bran, nutty, pure, no off-taste and off-flavour
Purity	free from pests, foreign body and impurities

Granulation (Hosokawa Alpine air jet sieve , 3 min.)

> 200 µ	ca. 1 - 2 %
< 200 µ	ca. 98 - 99 %

Nutritional Values per 100 g:

Moisture	max. 8,0 g
Ash content	ca. 3,0 g
Calories	517 kJ 123 kcal
Protein	ca. 10,0 g
Carbohydrates	6,8 g
- saccharose	1,1 g
- glucose	< 0,5 g
- maltose	< 0,5 g
- fructose	< 0,5 g
Fat	3,7 g
- saturated fatty acids	0,6 g
- mono unsaturated fatty acids	0,7 g
- poly unsaturated fatty acids	2,4 g
Dietary fibres	65,2 g
- soluble	7,1 g
- insoluble	58,1 g
Sodium	50 mg/kg



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Contaminants:

Mycotoxins
Pesticides
Heavy metals: lead, cadmium, mercury
Microbiological analysis

free from pathogenic germs
corresponding to EC food regulations
corresponding to EC food regulations
corresp. to regulation 1881/2006 (EEC)
corresponding to EC food regulations
and DGHM oilseeds recommendations

Packaging, Warehousing:

Shelf-life
Storage conditions

6 months
cool (10 - 18 °C) and
dry (50 - 60 % rel. humidity)
paper bag 25 kg net, 750 kg per pallet
2302 4010

Verpackung
Warennummer

Stabilized Soya Bran is supplied conform to EC food regulations, including the food safety regulations and its supplementary ordinances.

GMO free: Stabilized Soya Bran is not produced from genetically modified cultivation nor are genetically modified products or treatment used during production.

Product is not irradiated during processing or warehousing.