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7B SOY FLOUR, BAKERS SOY FLOUR, AND TOASTED SOY FLOUR DEFATTED SOY FLOURS

063-130, 063-100, AND 063-160

This full range of defatted products allows the food processor a choice of functional soy flours.

7B Soy Flour is minimally heat processed and most nearly resembles the native defatted portion in raw soybeans. It possesses maximum enzyme activity; consequently, it is the product of choice for enzyme bleaching activity in bread systems.

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

Toasted Soy Flour is fully heat treated and is used in cookies, crackers, cereals, beverages, calf milk replacers, and fermentation media.

GRANULATION
 Fine powder

PACKAGING
 Available in 50 lb. net weight, valve-type, multi-wall paper bags.

STORAGE
 Storage below 75° F and 60% relative humidity promotes longer shelf life. Recommended shelf life is one year for 7B and Bakers Soy Flour, two years for Toasted.

INGREDIENTS
 Defatted soy flour.

See page 61 for Nutritional Information.

Note: This product is kosher and pareve, bears the O.U. symbol of certification, and is Halal certified.

PROXIMATE DATA	
% Moisture, max.	9
% Protein (Nx6.25, mb), min.	53
% Fat (acid hydrolysis)	3
% Total Dietary Fiber	18
% Carbohydrates (including TDF), by difference	32
Calories (per 100 g)	270

MICROBIOLOGICAL DATA	
Standard Plate Count, max.	50,000/g
Salmonella (class III) 7B Soy Flour	Negative
Salmonella (class III) Bakers & TSD	Negative
E. Coli	Negative

TYPICAL MINERALS (g/100 g)	
Sodium	10-20
Potassium	2000-2500
Calcium	200-400
Phosphorus	800-1200
Iron	9-15
Magnesium	200-400

TYPICAL AMINO ACIDS (g/100 g PROTEIN)	
Aspartic Acid	11.5
*Threonine	4.0
Serine	5.0
Glutamic Acid	18.1
Proline	5.2
Glycine	4.3
Alanine	4.4
Cystine	1.5
*Valine	5.1
*Methionine	1.4
*Isoleucine	4.8
*Leucine	7.9
Tyrosine	3.5
*Phenylalanine	5.1
*Histidine	2.7
*Lysine	6.5
Arginine	7.1
*Tryptophan	1.2

* Essential Amino Acids

This information is provided to assist in the use of our products. The manufacturer of the product is not responsible for any damage or injury resulting from the use of our products. The user should consult the manufacturer's instructions for the proper use of the product. The user should also consult the manufacturer's instructions for the proper use of the product. The user should also consult the manufacturer's instructions for the proper use of the product.

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DEFATTED SOY FLOUR	39	2
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