

**CERTIFIED ORGANIC SOY PROFIBER
TYPICAL DATA/SPECIFICATION SHEET****DESCRIPTION:**

Made with soybean hulls, soybean fines and high oleic sunflower oil.
A drum dried product milled into a fine powder.

TYPICAL ANALYSIS:

Ash	4.32%	Water Holding Capacity	240%
Calories /100 g	432	Granulation*	
Carbohydrates	45.16%	on US 20 sieve (0.84 mm)	20%
Fat	13.89%	on US 40 sieve (0.42 mm)	45%
Total Dietary Fiber	38.38%	thru 40 sieve (0.42 mm)	35%
Insoluble Dietary Fiber	33.51%	*Custom milling for finer granulation may be available upon request.	
Soluble Dietary Fiber	4.87%		
Moisture	5.04%	Taste	Mild flavor
Protein	31.59%	Smell	Mild with slight nutty, roasted aroma

MICROBIOLOGICAL:

Aerobic Plate Count (max)	<1000
Salmonella /375 g	Negative
E. Coli	<3
Yeast and Mold	<50

PACKAGING:

50 LB polyethylene lined Kraft paper bags are standard. Other packaging options are available upon request per customers' specifications.

LABELING:

Product, LOT# (8 digit (2 digits for crop year, 2 digits for producer's initials, 4 digits for tracing – internally assigned number), Net Wt.

SHELF LIFE:

When stored in dry area at 72° F or less, expect a minimum shelf life of 12 months.

CONTACT:

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