



Version: 7 Date: 3/20/24

Non-GMO/IP 20 PDI Soy Flour

Product Description

20 PDI Defatted Soy Flour is heat-treated to reduce enzyme activity which enables easier digestion, making it suitable for a variety of specialty feed and pet food applications. It is also commonly used in bakery applications to promote crispness, as a raw material for fermentation and as a carrier for flavors and spices.

Appearance

The flour is off-white with a bland to nutty flavor with a neutral to nutty aroma.

Chemical Specifications

| ltem | As-is | Dry Basis | Reference Method |
|--------------------------|----------|-----------|-------------------------|
| Protein (factor 6.25, %) | 50 min | 52 min | AOAC 990.03 |
| Moisture (%) | 10.0 max | | AOCS Ba 2a-38 |
| Crude Fat (%) | 2.0 max | | AOCS Ba 3-38 Mod. |
| Crude Fiber (%) | 4.5 max | | AOCS Ba 6a-05 |

Physical Specifications

| ltem | Value | Reference Method |
|----------------------|----------------------|-------------------------|
| Granulation (100-20) | 95% through 100 mesh | Air Jet Sieve |
| Granulation (200-20) | 95% through 200 mesh | Air Jet Sieve |

Functionality Specifications

| ltem | Value | Reference Method |
|---------------------------------------|-------|-------------------------|
| Protein Dispersibility Index (PDI, %) | 18-35 | AOCS Ba 10-65 |

Ingredients

Defatted soy flake

* The Non-GMO program is based on Non-GMO sources of origin, with full documentation through all steps of sowing, harvesting, storage, transportation, all stages of processing, and contains a maximum of 0.9% adventitious residual GMO material.



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Allergen Information

Contains soy

Shelf life, Storage & Transportation

Shelf life is 24 months from production date, when stored on pallets off the floor under dry and cool conditions. Product packaging integrity must be maintained, and the storage area should be free of strong and objectionable odors. Transportation should be in a clean lorry/container at ambient temperature and not with incompatible or non-feed/food materials.

RTE Status

Defatted Soy Flour NGMO/IP is not Ready- to-Eat (RTE) or suitable for use in RTE applications. Soy Flour NGMO/IP is suitable for use in RTE applications which include a kill step in the production process.

Lot Code Example and Explanation

Bulk Product Example: 23229-4117

Explanation:

23 = last 2 digits of the year
229 = day of the calendar year (August 17)
4117 = Bin the product was pulled from

Packaged Product Example 23229-41171BG

Explanation

23 = last 2 digits of the year
229 = day of the calendar year (August 17)
4117 = Bin the product was pulled from
1 = product run number produced that day
BG = product was packaged into bags

Packaging

Available: Bulk Truck, Rail, Container (lined), Bags 50lb or 25KG, and Super Sacks 1TN or 1MT.

Product Size/Granulation

Available in 100 or 200 Mesh

Manufactured in USA from soybeans grown in the USA

White River Nutrition

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