

Enzyme Active Full Fat Soy (Non-GMO)

Chips, Meal, Flour, Fine Grind Flour

Soybeans naturally contain the enzyme lipoxygenase. Raw (enzyme active) soy flour, having received only minimal heat treatment, contains high levels of active enzymes, making it an excellent functional base for baked goods, soyfoods, and beverages, and for further processing into other soy ingredients.

NPI makes all its ingredients directly from whole, dehulled non-GMO soybeans using only natural processing methods. In addition to being highly functional, ingredients made with whole soybeans contain all the natural oils (fats) that are found in the soybean. And because no chemicals are used in our processing, each product retains all of the natural nutrients and phytochemicals of the whole soybean.

INTENDED USAGE

Value-added food ingredient. Not intended for ready-to-eat.

APPLICATIONS

- White Breads
- Buns and Rolls
- Pizza dough, pastries
- Tofu (EASY16)
- Soymilk (EASY16, EASY600)
- Other soy ingredients

PHYSICAL CHARACTERISTICS

Golden yellow color, fresh beany smell and flavor

SHELF LIFE & STORAGE CONDITIONS

EASY products are still enzyme active, so care should be given in handling and storage. Enzyme active products have a shelf life of 12 months under normal storage conditions. Storage conditions should be below 60% humidity and temperatures below 75°F (24°C).

FEATURES & BENEFITS

- EASY100 is an effective dough conditioner at 0.5% inclusion (wheat flour basis)
- EASY100 increases tolerance times and helps produce a light crumb
- EASY16 improves efficiency in TOFU production. Traditional whole-soybean tofu manufacturing requires many hours of soaking before the soybeans can be further processed. EASY16 eliminates soaking time.
- Dehulling significantly reduces okara in soymilk and tofu production.
- There is an additional benefit to using dehulled soybean meal: less weight means less freight

PRODUCT CODES & INGREDIENT STATEMENTS

- EASY16 Enzyme Active Full Fat Soy Meal
- EASY100 Enzyme Active Full Fat Soy Flour
- EASY600 Enzyme Active Full Fat Soy Flour, Fine Grind

General Information

LOT NUMBERING

The production date is printed as the lot number on each bag or tote bag as mmdyy. For example, 081217 means that the product was manufactured on August 12, 2017.

PARTICLE SIZES

Meal: Generally passes through a #16 screen
Flour, Fine Grind Flour: Generally passes through a #100 mesh screen

STANDARD PACKAGING

50 lb bag (22.68 kg). Heat-sealed, pinch-bottom bag. Three layers of paper, lined with HDPE plastic film. Bags are loaded on 40"x48" heat treated pallet; 5 bags per layer, 8 layers.
Optional Packaging: by request

SPECIFICATION SHEET REVISION DATE: January 29, 2018

APPROVED BY: KL

NUTRITION FACTS

Per 100g	
Calories.....	480
Calories from Fat.....	210
Total Fat.....	24g
Saturated Fat.....	3.5g
Trans Fat.....	0g
Cholesterol.....	0mg
Sodium.....	10mg
Total Carbohydrate.....	29g
Total Dietary Fiber.....	12g
Sugars.....	7g
Added Sugar.....	0g
Protein.....	40g
Vitamin D	
Vitamin D2.....	<0.75 µg/100g
Vitamin D3.....	<0.55 µg/100g
Total Vitamin D.....	<0.55 µg/100g
Calcium.....	220 mg
Iron.....	5.2 mg
Potassium.....	1810 mg/100g
Vitamin A.....	10 IU
Vitamin C.....	2.56mg

TYPICAL CHEMISTRY ANALYSIS

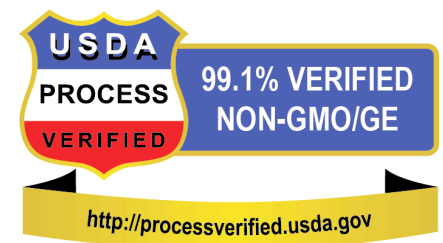
Protein (dry).....	40%
Fat (acid hydrolysis).....	24%
Moisture.....	8%

MICROBIOLOGICAL ANALYSIS

Aerobic Plate Count.....	<100,000
E. Coli (petri film method).....	<10/g
Yeast.....	<500/g
Molds.....	<500/g
Salmonella.....	Negative in 100g Sample

CERTIFICATIONS

SQF Level II Certification
USDA PVP Non-GMO/GE
Available Certified Organic
Kosher
Halal



ALLERGENS

EASY16: Contains soy

EASY100, EASY600: Contains soy;
may contain wheat (present in other products
used or processed on the same line)

COUNTRY OF ORIGIN

USA



Natural Products, Inc.
Applying the Natural Goodness of Soy

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