

# Low Fat Soy (Non-GMO)

Meal, Flour, Fine Grind Flour

The all-natural extrusion-expelling process removes 65% of the fat, increasing the protein to 50% and producing an economical high protein ingredient that can be used to improve the eating qualities and nutrition of baked goods and snacks.

NPI makes all its ingredients directly from whole, dehulled non-GMO soybeans using only natural processing methods. In addition to being highly functional, 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

- Breads, flat breads
- Muffins, cookies
- Protein bars
- Tortillas
- Soy sauce

## PHYSICAL CHARACTERISTICS

Golden yellow color, pleasant, mildly nutty aroma

## SHELF LIFE & STORAGE CONDITIONS

Low fat products have a shelf life of 18 months under normal storage conditions. Storage conditions should be below 60% humidity and temperatures below 75°F (24°C).

## FEATURES & BENEFITS

- Use in conjunction with other soy protein products to develop high protein pasta, bread, bars, tortillas, and flat breads
- Very water absorbent—absorbs up to 300%
- Very inexpensive source of protein
- Less expensive than soy concentrates or isolates
- All natural product; no chemicals used in processing
- Very high in protein (50%)
- Very low in fat (10%)
- 100% vegetarian product

## PRODUCT CODES & INGREDIENT STATEMENTS

- LOSO16 Low Fat Soy Meal
- LOSO100 Low Fat Soy Flour
- LOSO600 Low 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 mmddyy. For example, 081217 means that the product was manufactured on August 12, 2017.

### PARTICLE SIZES

Meal: Generally passes through a #16 mesh 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.....	400
Calories from Fat.....	80
Total Fat.....	10g
Saturated Fat.....	1g
Trans Fat.....	0g
Cholesterol.....	0mg
Sodium.....	5mg
Total Carbohydrate.....	30g
Total Dietary Fiber.....	17g
Sugars.....	7g
Added Sugar.....	0g
Protein.....	50g
Vitamin D	
Vitamin D2.....	<0.75 µg/100g
Vitamin D3.....	<0.55 µg/100g
Total Vitamin D.....	<0.55 µg/100g
Calcium.....	240 mg
Iron.....	7.2 mg
Potassium.....	2300 mg/100g
Vitamin A.....	<30 IU
Vitamin C.....	0.53mg

## TYPICAL CHEMISTRY ANALYSIS

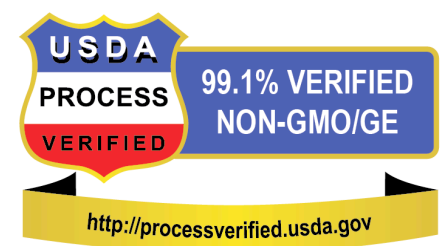
Protein (dry).....	50%
Fat (acid hydrolysis).....	10%
Moisture.....	6%

## MICROBIOLOGICAL ANALYSIS

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

## CERTIFICATIONS

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



## ALLERGENS

LOSO16, LOSO100: Contains soy

LOSO600: 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

2211 Sixth Ave. Grinnell, Iowa 50112 Phone: 641-236-0852 Fax: 641-236-4835  
E-Mail: npi@npisoy.com www.npisoy.com