

# Roasted Full Fat Soy (Non-GMO)

Grits, Meal, Flour, Fine Grind Flour

Roasted full fat soy ingredients are produced from cleaned whole soybeans. The process utilizes dry milling technology which involves roasting, dehulling, and milling into various particle sizes. Roasting the soybeans before milling inactivates the enzymes, stabilizes the fats, and results in a pleasant, nutty flavor profile, making it easier to formulate without flavor issues. The roasting is a validated kill step.

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.

## APPLICATIONS

- Use at 3% - 5% in baked goods
- Add water as needed
- Cake donuts
- Sweet baked goods
- Waffles, pancakes
- Dry mixes
- Multi-grain breads, bars

## FEATURES & BENEFITS

- Roasted soy flour is a strong emulsifier
- Increases dough's water absorption, increasing yield
- Reduces oil absorption in cake donuts
- Naturally high in protein (40%)
- Achieve FDA "Heart Healthy" claim
- 100% vegetarian product
- Highest levels of isoflavonests

## PHYSICAL CHARACTERISTICS

Physical Characteristics

## SHELF LIFE & STORAGE CONDITIONS

ROSY 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).

## PRODUCT CODES & INGREDIENT STATEMENTS

- ROSY12 Roasted Full Fat Soy Grits
- ROSY16 Roasted Full Fat Soy Meal
- ROSY100 Roasted Full Fat Soy Flour
- ROSY600 Roasted 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 mmddyy. For example, 081217 means that the product was manufactured on August 12, 2017.

### PARTICLE SIZES

Grits: Generally passes through a #12 screen  
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

## 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

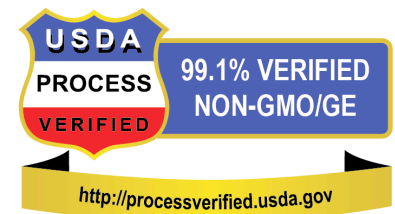
Protein (dry).....	40%
Fat (acid hydrolysis).....	24%
Moisture.....	5%

## MICROBIOLOGICAL ANALYSIS

Aerobic Plate Count.....	<50,000
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

ROSY12, ROSY16, ROSY100: Contains soy

ROSY600: Contains soy;  
may contain wheat (present in other products used or processed on the same line)

## COUNTRY OF ORIGIN

USA

SPECIFICATION SHEET REVISION DATE: March 9, 2018

APPROVED BY: KL



Natural Products, Inc.  
Applying the Natural Goodness of Soy

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