ENZYME ACTIVE FULL FAT SOY (EASY)

Grits, Meal, 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 its EASY 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.

PRODUCT CODES and INGREDIENT STATEMENTS

EASY16 Enzyme Active Full Fat Soy Meal EASY100 Enzyme Active Full Fat Soy Flour

INTENDED USAGE

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

APPLICATIONS

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

PHYSICAL CHARACTERISTICS

Golden yellow color, fresh beany smell and flavor

FEATURES and 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

NUTRITION FACTS

Calories	480
Calories from Fat	210
Total Fat	24g
Saturated Fat	3.5g
Trans Fat	0g
Cholesterol	0mg
Sodium	10mg
Total Carbohydrates	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	220mg
Iron	5.2mg
Potassium	1810 mg/100g
Vitamin A	10 IU
Vitamin C	2.56mg

CHEMISTRY

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 25g Sample

CERTIFICATIONS

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

PROCESS VERIFIED 99.1% VERIFIED NON-GMO/GE http://processverified.usda.gov

ALLERGENS

Soy

COUNTRY OF ORIGIN

USA

SHELF LIFE and STORAGE CONDITIONS

EASY products are 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)

GENERAL INFORMATION

LOT NUMBERING

The production date is printed as the lot number on each bag or tote bag as mmddyy.

PARTICLE SIZES

Meal: Generally passes through a #16 screen Flour: Generally passes through a #100 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 August 1, 2020 APPROVED BY KL