

# ORGANIC ENZYME ACTIVE FULL FAT SOY (O-EASY)

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 O-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

O-EASY16 Organic Enzyme Active Full Fat Soy Meal  
O-EASY100 Organic 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  
Soy milk, Tofu (O-EASY16)  
Other soy ingredients

## PHYSICAL CHARACTERISTICS

Golden yellow color, fresh beany smell and flavor

## SHELF LIFE and STORAGE CONDITIONS

O-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

## 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  
Certified Organic (QAI)  
Kosher  
Halal



## ALLERGENS

Soy

## COUNTRY OF ORIGIN

USA



Natural Products, Inc.  
2211 6th Ave.  
Grinnell, Iowa 50112

SPECIFICATION SHEET REVISION DATE  
August 1, 2020

APPROVED BY  
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