ROASTED FULL FAT SOY (ROSY)

Grits, Meal, 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 its ROSY 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

ROSY12 Roasted Full Fat Soy Grits ROSY16 Roasted Full Fat Soy Meal ROSY100 Roasted Full Fat Soy Flour

INTENDED USAGE

Roasted Full Fat Soy ingredients are considered ready-to-eat

APPLICATIONS

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

PHYSICAL CHARACTERISTICS

Golden yellow color, pleasant nutty smell

FEATURES and BENEFITS

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

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 | 5% |

MICROBIOLOGICAL ANALYSIS

| Aerobic Plate Count | <50,000 |
|----------------------------|------------------------|
| E Coli (petri film method) | <10/g |
| Yeast | <100/g |
| Molds | <100/g |
| Salmonella | Negative in 25g Sample |

CERTIFICATIONS

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



ALLERGENS

Soy

Halal

COUNTRY OF ORIGIN

USA

and flavor

SHELF LIFE and 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).

GENERAL INFORMATION

LOT NUMBERING

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

PARTICLE SIZES

Grits: Generally passes through a #12 screen 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 ΚL