# ORGANIC LOW FAT SOY (O-LOSO)

Meal, 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 its O-LOSO 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.

#### **PRODUCT CODES and INGREDIENT STATEMENTS**

O-LOSO16 Organic Low Fat Soy Meal O-LOSO100 Organic Low Fat Soy Flour

#### **INTENDED USAGE**

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

## **APPLICATIONS**

Breads, flat breads Muffins, cookies Protein bars **Snacks Tortillas** Soy sauce

# **PHYSICAL CHARACTERISTICS**

Golden yellow color, pleasant, mildly nutty aroma

SHELF LIFE and STORAGE CONDITIONS

#### **FEATURES and 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

## **NUTRITION FACTS (per 100g)**

Calories	400
Calories from Fat	80
Total Fat	10g
Saturated Fat	1g
Trans Fat	0g
Cholesterol	0mg
Sodium	5mg
Total Carbohydrates	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	240mg
Iron	7.2mg
Potassium	2300mg/100g
Vitamin A	<30 IU
Vitamin C	0.53mg

## **CHEMISTRY**

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 25g Sample

## **CERTIFICATIONS**

SQF Level II Certification Certified Organic (QAI) Kosher

Halal



# **GENERAL INFORMATION**

## **LOT NUMBERING**

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

O-LOSO 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).

# **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



## **ALLERGENS**

Soy

# **COUNTRY OF ORIGIN**

USA

SPECIFICATION SHEET REVISION DATE March 1, 2021

APPROVED BY KL