

# ORGANIC ROASTED FULL FAT SOY (O-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 O-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

O-ROSY12 Organic Roasted Full Fat Soy Grits  
O-ROSY16 Organic Roasted Full Fat Soy Meal  
O-ROSY100 Organic Roasted Full Fat Soy Flour

## INTENDED USAGE

Organic 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 and flavor

## SHELF LIFE and STORAGE CONDITIONS

O-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

## 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 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  
Certified Organic (QAI)  
Kosher  
Halal



## ALLERGENS

Soy

## COUNTRY OF ORIGIN

USA



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

SPECIFICATION SHEET REVISION DATE  
March 1, 2021

APPROVED BY  
KL