



Makendi Non GMO Full Fat Soya Flour

DESCRIPTION: Edible full fat soya flour is obtained from clean, sound, healthy soybeans by a process of cracking and dehulling, followed by either cooking , drying and grinding or by extrusion, cooking and grinding.

PACKING: Polyethelene (P.P.) bags with net weight 25 KG & 50 KG. Multiwall Paper bags with LDPE liner with net weight 25 KG. 1x20”FCL=18-19 tons.

SHELF LIFE: 6 months from the date of manufacturing.

SPECIFICATIONS:

Microbiological Characteristics	Unit	Value
Total Plate Count	cfu/gm	50000 Max.
Coli form	cfu/gm	<10/Absent
E-coli	cfu/gm	Absent
Yeast and Moulds	cfu/gm	<100
Salmonella / 25 g	cfu/gm	Absent
Physical&Chemical Characteristics		
Moisture	%	9.00 Max.
Protein	%	38.00 Min.
Fat	%	18.00 Max
Crude fibre	%	3.2 Min
T/Ash	%	5.00 Min.
Acid insoluble ash	%	0.3 Max
NSI	%	90% Min



APPLICATIONS:

- It is used in gluten and gluten free cooking alike to improve flavor and to add a wonderful moist quality to baked goods. It can also reduce the amount of fat absorbed when used in fried foods. It has binding properties, so it can reduce the need for other binding ingredients in baking, such as eggs. It can also slow the rate at which baked goods go stale. A bit like natural preservative.