

ZFS Creston Defatted Soy Flour 20 PDI 100 Non-GMO

Product Specification Sheet

Product Description & Application

The ZFS Creston Defatted Soy Flour in 20 PDI 100 Non-GMO is a fully heat treated defatted soy flour with inactive enzyme which enables easier digestion, making it suitable for calf milk replacers and feed ingredients. This soy flour can be used in carriers for flavors/spices on pet foods, bakery for crispness, fermentation, and in protein beverages. ZFS Creston Defatted Soy Flour 20 PDI 100 Non-GMO is not Ready-to-Eat or suitable for use in Ready-to-Eat Applications. The Non-GMO program is based on Non-GMO sources of origin, with full documentation through all steps of sowing, harvesting, storage, transportation, all stages of processing, and contains a maximum of 0.9% adventitious residual GMO material.

Specifications

Proximate Analysis	Value	Reference Method
Protein (dry basis)	53% Min	AOCS Ba 4e-93
Moisture	9.0% Max	AOCS Bc 2-49
Fat	2% Max	AOCS Bc 3-49
Crude Fiber	4.5% Max	AOCS Bc 6-49
Protein Dispersibility Index	Value	Reference Method
20 PDI Solubility	18-30	AOCS Ba 10b-09

Physical Specifications	Descriptor/Value	Reference Method
Color	Eggshell to golden	Visual
Flavor	Bland to nutty	Organoleptic
Aroma	Neutral to nutty	Organoleptic
Granulation 20 PDI 100	95% through 100 mesh	Air Jet Sieve

Shelf life, Storage and Transportation

Shelf life is 24 months from production date, when stored on pallets off the floor under dry and cool conditions. Product packaging integrity must be maintained and the storage area should be free of strong and objectionable odors. Transportation should be in a clean lorry/container at ambient temperature and not with incompatible or non-feed/food materials.

NOTE: Defatted Soy Flour 20 PDI 100 Non-GMO is not Ready-to-Eat or suitable for use in Ready-to-Eat Applications.

- Specifications are based on previous production runs

Typical Product Analysis

Nutritional Information	Value per 100 g	Minerals	Value per 100g
Calories (kcal)	282	Sodium (mg)	15
Calories from fat (kcal)	18	Potassium (mg)	2277
Calories from Saturated fat (kcal)	4.5	Calcium (mg)	358
Protein, as-is (g)	50	Iron (mg)	8
Moisture (g)	5	Phosphorus (mg)	746
Total Carbohydrates (g)	36	Magnesium (mg)	310
Insoluble fiber (g)	20	Zinc (mg)	5
Soluble fiber (g)	2	Copper (mg)	1
Total dietary fiber (g)	22	Vitamins	
Total Sugars (g)	14	Vitamin A (mcg)	0
Added sugars (g)	0	Vitamin C (mcg)	0
Ash (g)	7	Vitamin D (mcg)	0
Total Fat (g)	2	Thiamine B1 (mg)	0.3
Saturated Fat (g)	0.5	Riboflavin B2 (mg)	<0.1
Trans Fat (g)	0	Niacin (mg)	3.0
Cholesterol (mg)	0	Pyridoxine B6 (mg)	0.3
		Folic acid (mcg)	300
		Pantothenic acid (mg)	1.5

Labeling (unless otherwise required)

Product name, ingredient statement, name and address of manufacturer, identification code, and production date. Halal & Kosher certified.

Allergen Information

Contains soy.

Made in U.S.A.

Warranty Statement

ZFS Creston believes that the information contained in the technical data sheets, product specification sheets and/or other ZFS Creston documents or materials and information contained in statements made by ZFS Creston representatives (together, *Information*) is true and accurate. However, all information and other statements, recommendations or suggestions given by ZFS Creston are made without any guarantee, representation or warranty of any kind, express or implied, on ZFS Creston part. **ZFS CRESTON EXPRESSLY DISCLAIMS TO THE FULLEST EXTENT PERMITTED BY LAW ANY AND ALL WARRANTIES, EXPRESS OR IMPLIED, PURPOSE OR SATISFACTORY QUALITY, WHETHER ARISING BY LAW, COURSE OF DEALING, COURSE OF PERFORMANCE, USAGE OF TRADE OR OTHERWISE, AND YOU ACKNOWLEDGE THAT YOU HAVE NOT RELIED UPON ANY REPRESENTATION OR WARRANTY MADE BY ZFS OR ON ANY INFORMATION.** ZFS excludes all liability in connection with buyer's/user's use of ZFS Creston products or the information and all such risks and liabilities are expressly assumed by the buyer/user.

Ingredients

Soy flour.

Packaging

ZFS Creston Defatted Soy Flour 20 PDI 100 is packaged in bulk bags, bulk truck, bulk railcar and 50 lb multi-wall paper or 25 kg poly-lined HDPE bags.