



Product Standard

CENTEX™ 4060 IP Textured Soy Flour

Product Description

CENTEX™ 4060 IP is a uncolored, textured soy flour that has a designated particle size of 5-7 mm (approximately 1/5 -1/4 inch) granule.

This product is produced using The Solae Company's Quality Management System, which is based on sound quality principles intended to ensure the consistency, safety and performance of our products.

This product is produced from Identity Preserved Conventional Ingredients and meets the Solae Company Identity Preservation Product Commitment. The basis of our commitment are a source of origin soybeans that are produced without biotechnology, with documented identity preservation at each stage of processing, independent third-party certification of conformance to defined IP procedures, and a maximum of 0.9% adventitious residual GM DNA as tested by The Solae Company's process testing protocols.

Product Analysis

Assay	Specifications	Methods of Analysis
Chemical Analysis		
Moisture	Max 10.0%	AOCS Ba 2a 38(93)
Protein, Dry Basis	Min 52.0%	AOAC 16th Ed., 988.05-6

Assay	Specifications	Methods of Analysis
Physical Properties		
Particle Size % retained on #10 (2.00mm)	Min 70.0%	AOCS Da 28-39
Particle Size % thru #16 (1.7 mm)	Max 20.0%	AOCS Da 28-39

Assay	Specifications	Methods of Analysis
Microbiological Analysis		
Standard Plate Count	Max 20,000/g	FDA-BAM 8th Ed.
Salmonella (By Test)	Negative	FDA-BAM 8th Ed.
E. coli /g (by test)	Negative	APHA Compendium 3rd Ed.
Coliforms	Max 10/g	FDA-BAM 8th Ed.
Bacillus Cereus	Max 500/g	FDA BAM 8th Ed.
Yeast and Mold	Max 100/g	FDA-BAM 8th Ed.

Ingredient Statement

Soy Flour

Labeling

The package label indicates:

1. Product Name
2. Ingredient Statement
3. Name and Address of the Manufacturer
4. Net Weight of Contents
5. Identification Code

Manufacturing

This product is manufactured in accordance with Good Manufacturing Practices for human food products as established under the United States Federal Food, Drugs & Cosmetic Act and/or other applicable requirements.

To assure availability for the customer, product meeting this Product Standard may be supplied from any manufacturing facility of The Solae Company.

Regulatory Status

USA - Soy flours are generally recognized as safe (GRAS) based upon 21 CFR 170.30 and/or the use of conventional processing as practiced prior to 1958.

European Union - Soy proteins are accepted food ingredients.

World Health Organization - Soy flours are approved as a food ingredient under Codex Alimentarius standard for Soy Protein Products Codex Stan 175 and for Vegetable Protein Products Codex Stan 174.

Storage

The shelf life of this product is 18 months from the date of manufacture when stored in accordance with these guidelines:

- Product container integrity maintained.
- Product stored on pallets, off the floor and out of contact with walls and ceiling.
- Product stored in an area that is free of strong and objectionable odors.

For best results, it is recommended that this product be stored at an average yearly temperature of less than 23°C (73°F).

Failure to object in writing to any of the foregoing Product Standard within 10 business days of receipt of this document shall be considered as your acceptance of and agreement to the specifications set forth above.

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