



900 Vernon Way
 El Cajon, CA 92020
 Tel: 800-789-5550 / Fax: 888-789-0444
 www.geneseesci.com

PRODUCT SPECIFICATION SHEET
Soy Flour
10Kg – 22.7Kg
Catalog #'s: 62-115, 62-116

Product Specification Sheet

TYPICAL AMINO ACIDS (g/100 g protein)	
<i>Aspartic Acid</i>	11.5
* <i>Threonine</i>	4.0
<i>Serine</i>	5.0
<i>Glutamic Acid</i>	18.0
<i>Proline</i>	5.0
<i>Glycine</i>	4.2
<i>Alanine</i>	4.4
<i>Cystine</i>	1.4
* <i>Valine</i>	4.8
* <i>Methionine</i>	1.4
* <i>Isoleucine</i>	4.8
* <i>Leucine</i>	7.5
<i>Tyrosine</i>	3.6
* <i>Phenylalanine</i>	5.0
* <i>Histidine</i>	2.5
* <i>Lysine</i>	6.3
<i>Arginine</i>	7.2
* <i>Tryptophan</i>	1.6

PROXIMATE DATA	
<i>% Moisture, max.</i>	9
<i>% Protein (Nx6.25,mfb), min.</i>	53
<i>% Fat (acid hydrolysis), max.</i>	3
<i>% Total Dietary Fiber</i>	17
<i>% Carbohydrates (including TDF) by difference</i>	32
<i>Calories (per 100g)</i>	290

MICROBIOLOGICAL DATA	
<i>Standard Plate Count, max.</i>	50,000/g
<i>Salmonella (Class III) for 7B Soy Flour</i>	Negative
<i>Salmonella (Class II) Bakers & Toasted Soy Flours</i>	Negative
<i>E.Coli</i>	Negative

MICROBIOLOGICAL DATA	
<i>Standard Plate Count, max.</i>	50,000/g
<i>Salmonella (Class III) for 7B Soy Flour</i>	Negative
<i>Salmonella (Class II) Bakers & Toasted Soy Flours</i>	Negative
<i>E.Coli</i>	Negative