



PRODUCT SPECIFICATION

Material 2367

V-soy bean-10KG -S

Date : 06.04.2022

PAGE : 1 / 4

<i>Ctry of manuf.</i>	China	<i>Style</i>	Blanched, Whole, IQF, Kernels
<i>Variety</i>	Glycine max L. Merr. Var n°75	<i>Size</i>	64-86G/100PCS
<i>GMO status</i>	Absence cfr EC 1829/2003 and 1830/2003	<i>Ionisation status</i>	No ionisation
<i>Storage temp</i>	-20°C (General)	<i>Assured status</i>	
<i>Agrochemicals</i>	Cfr EC & Ind.Country legislation	<i>Shelf life</i>	24 months
<i>Heavy metals</i>	Cfr EC & Ind.Country legislation		
<i>Other contam</i>	Cfr EC & Ind.Country legislation		

Allergen status		Nutritional data (per 100g)	
Gluten	-	Energy	562,700 kJ
Crustaceans	-	Energy	134,400 kcal
Eggs	-	Fat	6,000 g
Fish	-	Saturated Fatty Acids	0,750 g
Peanuts	-	Carbohydrates	5,100 g
Soybeans	+	Sugars	0,000 g
Milk	-	Fibers	2,000 g
Nuts	-	Proteins	14,000 g
Celery	-	Salt	0,013 g
Mustard	-	Sodium	5,000 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

Pallet Configuration							
EURO Pallet		Net. 720,000 KG		Gross 796,000 KG		Height 1 910 MM	
#Layer/pal.	#Box/layer	#Box/pal.	Box height	Net weight box (KG)	Gross wght box (KG)	CU in BOX	Net weight CU (KG)
8	9	72	210,00 MM	10	10,750	1	10

Packaging	
Presentation	Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage
Markings	Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE Producer Name & Address, Veterinarian code if applicable
Seals	100% closed, strong neat. Cases: tape well adhered to case, primary packaging not trapped. Outer flaps of case to meet. Bins well covered & protected.
Primary Packaging	For cases: BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing. For bags: food grade poly and if relevant, printed with the agreed upon design and information.

Production Control	
HACCP	A HACCP plan has to be implemented.
Metal Detection	Detector to reject test pieces min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel and/or equivalent (Magnet, X-ray, ...)
Temperature	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)
Weight Control	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"



PRODUCT SPECIFICATION

Material 2367

V-soy bean-10KG -S

Date : 06.04.2022

PAGE : 2 / 4

Declaration			
SOY beans			
Composition			
Code	Description	Country of origin	Amount
	SOYBEAN	China	100 %



PRODUCT SPECIFICATION

Material 2367

V-soy bean-10KG -S

Date : 06.04.2022

PAGE : 3 / 4

PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Clumps	Four or more pieces welded together which cannot be separated	/1000G	M%			5
Colour physical	Any piece with a non-typical colour, pale aspect.	/500G	PC			5
Damage	Mechanically damaged beans	/500G	M%			10
Dehydration	Any dry bean or bean which shows signs of dehydration	/500G	M%			0.50
EVM	Any harmless vegetable material from the parent plant	/1000G	PC			1
Foreign EVM	Any non-toxic vegetable material not of the parent plant	/1000G	PC			0
Foreign Material	Any foreign non-vegetable material or toxic vegetable material	/1000G	PC			0
Major Blemish	Any diseased or blemished piece showing discolouration > 6mm	/500G	PC			4
Minor Blemish	Any diseased or blemished piece showing discolouration > 2mm but < 6mm	/500G	PC			8

ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description
Colour	Colour: Fresh green, typical of the product.
Flavour	Flavour: Good fresh, characteristic for soybeans. No spoilt or "off" flavours.
Odour	Odour: Fresh, typical of the product. No "off" or sour taints.
Texture	Texture: Good uniformly tender, but firm without tough or fibrous pieces.

MICROBIOLOGICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
E.coli		CFU/G			10	100
Enterobacteriaceae		CFU/G			100	1000
Listeria mono.		CFU(25)G			0	10
Salmonella		CFU/25G			0	0



PRODUCT SPECIFICATION

Material 2367

V-soy bean-10KG -S

Date : 06.04.2022

PAGE : 4 / 4

Total Plate Count		CFU/G			50000	500000
-------------------	--	-------	--	--	-------	--------

CHEMICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit