



Aarna Consultancy & Trade

Email:- admin@aarnagroup.com

Contact -: +91 7758073636

www.aarnagroup.com

NON GMO Defatted Soya Flour (Untoasted)

Specification	
Physical Form	Powder
Colour	White to Cream
Protein	52.00 % Min
Fat	1.00 % Max
Moisture	8.00 % Max
Crude Fiber	3.50 % Max
Ash	6.50 % Max
Acid Insoluble Ash	0.3 0% Max
Urease Activity	1.9 % Max
NSI	60 – 65 %
PDI	70-80% Max
Partical Size	95 % pass through 100 Meshes
Microbiological	
Total Plate Count	< 50'000 Cells/gm
Yeast & Mould	100 cells /g
Salmonella	Nil/25g
Coli From	<10/gm
E Coli	Absent

NON GMO Defatted Soya Flour (Toasted)

Specification	
Physical Form	Powder
Colour	Cream to Light Yellow
Protein	52.00 % Min
Fat	1.00 % Max
Moisture	8.00 % Max
Crude Fiber	3.50 % Max
Ash	7.00 % Max
Acid Insoluble Ash	0.30 % Max
Urease Activity	0.20 % Max
NSI	20%-30% Max
PDI	20 % Min
Partical Size	95 % pass through 100 Mesh
Microbiological	
Total Plate Count	< 50'000 Cells/gm
Yeast & Mould	100 cells /g
Salmonella	Nil/25g
Coli From	<10/gm
E Coli	Absent

Storage: Should be kept in cool & dry conditions below 25°C. Avoid exposure to Moisture, heat & light.

Shelf Life: 6 months from the date of manufacturing.

Packing: In 25, 50 Kgs Net HDPE Laminated Bags, In 500 & 700 Kgs Net Jumbo Bags and Bulk in container with inside HDPE Liner Bags.

Trade & Services: Food & Feed Ingredients, Lecithin, Soya Derivatives, Cereals & Oil Seeds, Bentonite Guar Gum Products, Fish Meal & Fish Oil, Supply Chain Management, Market Survey & Research