

Procedure Title **Finished Product Specification**
CV-SOY Non-GM Full Fat Soya
(as applied to customer)
Procedure Reference No **QAP 103**
Issue Date **February 2020**
Document Status **Issue 11**



Section 1
Description

Whole soya beans (Hard IP FEMAS Non-GM) cooked ground & pelleted.

Section 2
Raw Materials

Food Grade soyabeans of Canadian, US or French origin with documentation to support maximum 0.1% GM contamination.
Intake moisture range: 10.5 - 12% (See QAP136).

Section 3
Product Specification

Moisture Maximum 13.5% (range 13-13.5%)
Temperature Maximum 10°C above ambient temperature
Pellet Size 6mm diameter
Anti bacteria treatment Yes
Bulk Density Meal - 58 kg/hl

Typical Analysis
Oil 18.0%
Protein 35.0%
Fibre 7.0%
Trypsin Inhibitor 1.0 -2.0 TIA mg/g

Typical Physical Profile

Meal 20% retained on 2.8 mm sieve
 40% retained on 1.0 mm sieve
 40% passing through 1.0 mm sieve

Must comply with the DEFRA Code of Practice for the control of Salmonella during the Production, Storage and Transport of Compound Feeds, Premixtures, Feed Materials and Feed Additives.

Produced as

Meal bulk, 25 kg gross weight bags, mini bulk bags (approx 1 tonne catchweight)

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page 1 of 1		Status: Live