

Product Specification



PRO-FIT SF1

Description:

PRO-FIT SF1 is a heat treated enzyme inactive, full fat soya flour, produced from Non GM IP Canadian soya beans.

Organoleptic Properties

Form	Powder
Colour	Pale Yellow
Partical size	<25% >150µm <10% >250µm <0.5% >500µm
Aroma	Typical Soya

Ingredient Declaration

Soya flour

Micro (Theoretical)

TVC (cfu/g)	<10,000
Coliforms (cfu/g)	<10
Yeasts (cfu/g)	<1000
Moulds (cfu/g)	<1000
Salmonella (25g)	Absent
Staphylococcus Aureas (cfu/g)	<20
Clostridium Perfringens (cfu/g)	<10
E.coli (Type 1)	Absent in 1g

Original issue date: 21/03/2012

Current issue date: 09/01/2017

AX: 173447



GMO

Food and Health UK do not use any products that contain any Genetically Modified Organisms as detailed in current EC Regulation. GMO policies and, where relevant, testing and traceability documentation, are sought from our raw material suppliers to confirm that none of the raw materials we use contain any GMO materials. All reasonable steps have been taken to prevent the inclusion of GMO or GMO derivatives in any products made or distributed by Food and Health UK.

Nutritional value	Per 100g
Energy Kcal	427
Energy Kj	1783
Protein (g)	37.70
Carbohydrates (g)	17.90
Of which Sugars (g)	11.10
Of which Starch (g)	6.80
Ash (g)	6.0
Moisture (g)	6.0-9.0
Fibre AOAC (g)	12.7
Fat (g)	19.9
Of which Saturates (g)	3.04
Monounsaturated (g)	3.99
Polyunsaturated (g)	11.99
Salt (g)	0.028
Variations on the above mentioned values are possible depending on the natural agricultural variation of soyabean.	

Country of Manufacture

UK

Packaging

25kg multi-ply paper sacks

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Allergy Labelling

This product contains: Soya.

Allergen Information

Ingredients used in this product

Cereals containing gluten (I.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	X*
Crustaceans (shellfish) and products thereof	X
Eggs and products thereof	X
Fish and products thereof	X
Peanuts and products thereof	X
Soyabeans and products thereof	✓
Milk and products thereof	X
Nuts (I.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut) and products thereof	X
Celery and products thereof	X
Mustard and products thereof	X
Sesame seeds and products thereof	X
Sulphur Dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	X
Molluscs (gastropods, bivalves or cephalopods) or products thereof	X
Lupin or products thereof	X

- **Adventitious contamination within the supply chain. Cannot guarantee complete absence.**

Storage and Shelf Life

Unopened bags should be stored in a clean, dry and cool environment away from a humid atmosphere. Once opened, the bag should be resealed or the contents stored in an airtight container to prevent absorption of moisture from the atmosphere.

This product has a maximum shelf life of 12 months from date of manufacture.

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Labels

Product name

Nett weight

Batch number

Best before date

Ingredient declaration

Allergen information

Legal

This product complies with all relevant European Food legislation.

The packaging used for this product conforms to:

- European Community regulation 94/62, and later modifications, establishing that the total of Lead (Pb), Cadmium (Cd), Mercury (Hg) and hexavalent Chromium (Vi-Cr) existing in packaging products shall not exceed 100 parts per million.
- Commission Regulation (EU) No 10/2011, of 14 January 2011, on plastic materials and articles intended to come into contact with food.
- Regulations (EC) Directive No 1935/2004 (repealing Directives 80/590/EEC and 89/109/EEC) of the European parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food.

Customers should undergo their own evaluations to ensure that the product is suitable for their particular applications

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