


	SHEET		CODE: PAA-SGI-FTPT-19
	SOYBEAN		Version: 01 Date: April 2022 Page: 1 of 1

NAME	<b>SOYBEAN</b> <b>GLYCINE MAX</b>						
DESCRIPTION	Soy ( <i>Glycine max</i> ) is currently an essential and dominant source of protein and oils with a multitude of uses. Product suitable for human consumption, composed of clean, selected and fractionated grains in food-grade containers AND/or legume family.						
COMPOSITION	100% Soybean.						
INTENDED USE	Beverage preparations, flours, desserts, culinary preparations, etc.						
POTENTIAL CONSUMERS	General public from 8 months of age, except allergy sufferers. For industrial consumption.						
PRESENTATION	In airtight bags of low-density polyethylene with bi-oriented polypropylene (LDPE – BOPP) of 200 gr- 10kg. 200 gr- 10kg polyethylene bag. Polypropylene bag of 10-50kg.						
LETTERED	<ul style="list-style-type: none"> <li>• Product Name</li> <li>• Company Name</li> <li>• Net content</li> <li>• Address</li> <li>• RUC</li> <li>• Batch/Packaging Date</li> <li>• Expiration Date</li> <li>• Health Authorization</li> <li>• Storage conditions</li> </ul>						
STORAGE CONDITIONS	Clean, fresh, dry environment and on stretchers.						
DISTRIBUTION CONDITIONS	Clean, airtight and exclusive vehicle, free of strange odors, free of pests.						
LIFESPAN	Twelve (12) months.						
INSTRUCTIONS FOR USE	<ul style="list-style-type: none"> <li>• Consumption prior to industrial conditioning or prior cooking.</li> <li>• Once opened, keep the container closed in a clean and cool place.</li> <li>• Consume before the date indicated on the package.</li> </ul>						
PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS	<ul style="list-style-type: none"> <li>• Humidity: max. 12% (according to customer's requirement)</li> <li>• Color: Characteristic, according to the nature of the product and the variety.</li> <li>• Taste: Characteristic, free of strange flavors.</li> <li>• Smell: Characteristic of the product, no strange smell.</li> <li>• Appearance: Dry, loose and clean grains.</li> </ul>						
MICROBIOLOGICAL CHARACTERISTICS	Microbial Agent	Category	Class	n	c	Limit per g	
						m	M
	Molds	2	3	5	2	104	105

Source: R.M. No. 591-2008-MINSA "Sanitary Standard that establishes the Microbiological Criteria of Sanitary Quality and Safety for Food and Beverages for Human Consumption". Criterion V.1. Dry grains.