

## Soybeans, extracted and toasted

### *Data sheet for feedstuff*

<b>Manufacturer/Merchant</b>	Cereal Docks S.p.a.
<b>Product</b>	Soybeans, extracted and toasted
<b>Product description</b>	By-product originated from oil production by extraction of soybeans after adequate heat treatment, accordingly to industry Codes of Practice
<b>Production process</b>	Extracted soybean meal is a by-product of soy oil production. During this production process, the beans are mechanically crushed after having been cleaned. Oil is extracted from seeds by using Hexane. During the toasting process, which follows the extraction, Hexane is regained and, at the same moment, anti-nutritive substances like trypsin inhibitors are removed, letting rise the nutritive values. Parts of the oilseeds as well as of processing agents arising from the oil production (e.g. lecithin and free fatty acids) are returned to the processed meal. A detailed description of the production process is included in the „Code of practice for the manufacturing of feed materials from oilseed crushing and refining plants“.
<b>Processing agents</b>	<b>Hexane:</b> oil extraction <b>Steam injection and heat:</b> Hexane removal from the meal
<b>Composition</b>	Soybean meal content: <ul style="list-style-type: none"> <li>Crude protein 43-44%</li> <li>Crude fibre <math>\pm</math> 7,0 %</li> <li>Crude fat <math>\pm</math> 2,0%</li> <li>max. 0,4 N/g minute urease activity</li> </ul> Regular monitoring for unwanted substances is part of an HACCP concept (to be obtained by the manufacturer)
<b>Perishability and storage</b>	Soybean meal is intended for immediate processing. In case of short-term storage appropriate storage conditions must be guaranteed and checked. Dry storage is recommended to prevent microbiological deterioration (maximum humidity 14%). Storage rooms should be protected against pests, birds and rodents to prevent contamination (e.g. salmonellae).
<b>Security advice</b>	Soybean meal is non-toxic, biodegradable and requires no particular security precautions. The dust dispersion during loading/unloading should be kept as low as possible. For detailed information see the material safety data sheets.
<b>Critical substances (of endogenous nature or contamination)</b>	Seed contamination of the meal cannot be excluded. There are, however, regular monitoring is for contamination and salmonellae in the meal.
<b>CCP of HACCP tests:</b>	Hexane content left in the meal < 300 ppm