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Toasted Soybeans

Conventional toasted soybeans can be provided from October each year onwards.

Quality

| Oil | % | 18 - 21 |
|-----------|---|---------|
| Protein | % | 34 - 37 |
| Water | % | 7 – 13 |
| Cellulose | % | max. 6 |

The product is GMO free

Standard moisture in raw soybeans and with toasted soybeans is 13%. But it is possible to reduce the moisture content to 11%, however, in this case the price is higher.

It is important to note that the process of **thermal treatment of crude soybean** is carried in a stream of superheated air at 130 degrees centigrade, and then another 10 minutes to cook in the overheated steam.

Regarding **salmonella**, it disappears if the raw material (soybean) is exposed under temperature at 60 degrees °C for 45 minutes or 2 minutes at temperature of 70 degrees °C.

Since the heat treatment process takes place at a temperature of 130 degrees °C, there is no risk of salmonella presence.

As for ureasic value - during the thermal treatment (toasting) its value is reduced by 0.3 to about 0.5 mg N / g / min

<u>Organic</u> toasted soybeans or crude soybeans can be provided from October each year onwards.

All information and advice in whatever form regarding possibilities of processing or using our products, as well as presentations or otherwise providing information - also in respects of possible rights of third parties - is given to the best of our knowledge on the basis of research work and experience. It is not, however, binding on us and all liability on our part is excluded. The purchaser is not released from the burden of carrying out his own tests and experiments. Furthermore, our sales and delivery conditions will apply accordingly.

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