

# Soy Beans

## DRY ROASTED

### PRODUCT IDENTIFICATION

The OJA Farm full fat, pre-cleaned, whole dry roasted soya beans is heat treated to change the anti-trypsin and the lipoxigenase enzymes in the soybeans to produce an excellent nutty tasting product with no beany or grassy aftertaste.

Our product meets the specifications and standards laid down by regulations of the Agricultural Product Standards Act, the Trade and Metrology Act and Foodstuffs, Disinfectant and Cosmetic Act of South Africa.

### COMPOSITION

The dry roasted soya beans is a natural product rich in protein, fats and oils (omega-6 and omega-3 and also lecithin).

The typical composition of the dry roasted soya beans are:

### TYPICAL NUTRITIONAL INFORMATION

	PER 100 g
Energy	1 088 kJ
Protein	40 g
Carbohydrate	29 g
of which Total Sugar	5 g
Total Fat	21 g
of which Saturated Fat	3 g
of which Trans Fat	0 g
of which Monounsaturated Fat	4,8 g
of which Polyunsaturated Fat	12,2 g
Cholesterol	0 g
Dietary Fibre	5,5 g

\*%Nutrient Reference Values (NRVs) for individuals 4 years and older (2010)

The dry roasted soya beans can be provided from GMO or GMO-free cultivars on request.

### BENEFITS OF DRY ROASTED SOYA BEANS

- Gluten Free
- Cholesterol free
- No Preservatives
- A natural product with minimum processing
- Contains Omega-3 and Omega-6
- Peanut and Tree nut free
- Contains valuable Lecithin



## **APPLICATIONS AND FUNCTIONALITY**

The dry roasted soya beans can be utilized in a wide verity of food products. The dry roasted soya beans can be used in stews, soups, smoothies and gravies. The fine or coarse milled dry roasted soya beans can be used as a meat extender, breakfast cereal, energy bar, spread and a wide variety of foodstuffs to enrich it with a nice tasting protein source.

The major benefits of the whole roasted soya beans are that it is the cheapest protein sources in the world. The amino acid composition is favorable and similar to any animal or plant protein source.

## **RELIGION CERTIFICATION**

SANHA registered.

## **PACKAGING**

The dry roasted soya beans will be available in 500 g, 1 kg and 25 kg plastic laminated polypropelene bags.

## **STORAGE AND SHELF LIFE**

The storage conditions of the dry roasted soy beans in the plastic laminated polypropelene bags must be as follows:

- Store in a cool, dry place at or below 25 °C
- Store away from direct sunlight.
- Do not store directly on the floor.
- Once opened, reseal properly to preserve the quality of the product

The shelf life of the roasted soy nuts is six months after the manufacturing date if stored under cool, dry, well ventilated and insect- and rodent-free conditions.

## **WARRANTY**

The information contained in this document is to our knowledge true and correct and presented in good faith and is to the best of our knowledge reliable.

**CONTACT US FOR MORE INFORMATION REGARDING THIS  
NUTTY TASTY AND HEALTHY PRODUCT**

**[www.ojafarms.co.za](http://www.ojafarms.co.za)**

OJA FARMS (PTY) LTD Reg. No: 2017/336195/07.  
Address: Farm Leeuwpootjie 267, Middelburg, 1050, South Africa.  
Tel: +27 79 142 9198 / +27 82 388 3533  
Email: [info@ojafarms.co.za](mailto:info@ojafarms.co.za)  
Directors: J Cloete & J M C Cloete