

Soy Nuts

PRODUCT IDENTIFICATION

The OJA Farm full fat, pre-cleaned and soaked, whole roasted soya nuts 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 roasted soya nuts is a natural product rich in protein, fats and oils (omega-6 and omega-3 and also lecithin).

The typical composition of the unflavoured roasted soya nuts 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 roasted soy nuts can be provided from GMO or GMO-free cultivars on request.

BENEFITS OF SOYA NUTS

- Gluten Free
- Cholesterol free
- No Preservatives (When not flavoured)
- A natural product with minimum processing
- Contains Omega-3 and Omega-6
- Peanut and Tree nut free
- Contains valuable Lecithin



APPLICATIONS AND FUNCTIONALITY

The roasted soya nuts can be coated with various sweet or savory flavors and can be utilized in a wide variety of salads and other food products. The roasted soya nuts can also be used in soups, smoothies and gravies. The fine or coarse milled roasted soya nuts 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 soybeans 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 unflavoured & flavoured soy nuts will be available in 50 g, 500 g & 25 kg plastic laminated polypropelene bags.

STORAGE AND SHELF LIFE

The storage conditions of the roasted soy nuts 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

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
Directors: J Cloete & J M C Cloete