



TECHNICAL DATA SHEET

Defatted Soy Flour

Document reference	RO/TDS/DEFATTED-SOY-FLOUR/001	Date of issue	12 Oct 2026	Version	1.0
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1. Product Description

Defatted soy flour is the fine-milled, oil-free form of soybean: whole beans are flaked, the oil is removed by solvent extraction, and the white flakes are milled to a powder with 50% protein or more and no more than 1.5% fat.

2. Product Information

Ingredients	Single ingredient — 100% Defatted Soy Flour
Processing	Produced and processed under current Good Manufacturing Practices (GMP) and HACCP-based food-safety norms, under FSSAI license
Quality status	Pesticide-residue monitored; certified organic grades (NPOP / NOP / EU) available on request
Testing	NABL-accredited laboratories, with reference to AOAC / FSSAI methods; Certificate of Analysis issued per batch

3. Technical Specifications

Sr. No.	Parameter	Specification
1	Product	Defatted soy flour, toasted or untoasted
2	Protein	50% min (FSSAI minimum 48%, dry basis)
3	Fat	1.5% max
4	Moisture	9% max
5	Crude fibre	4.2% max
6	Total ash	7.2% max
7	Acid-insoluble ash	0.4% max
8	Particle size	97% through 100 mesh
9	NSI grades	NSI 70 and NSI 20
10	Microbiology (FSSAI 2.4.13)	TPC 50,000/g max · coliform 10/g max · Salmonella absent in 25 g

4. Packing & Shipping

Origin	Madhya Pradesh (Indore / Ujjain / Malwa belt), India
HS Code	1208.10.00
MOQ	1 × 20ft FCL (17–18 MT)
Packing	25 kg multiwall paper or PP bags · 10 kg paper bags
20' Container	17–18 MT
40' Container	24 MT
Incoterms	FOB / CFR / CIF — Mundra or Nhava Sheva (JNPT)
Lead Time	Typically 10–15 days from order confirmation, subject to stock and inspection
Documents	Certificate of Analysis · Phytosanitary Certificate · Certificate of Origin · Packing List · Bill of Lading (health certificate and non-GMO test report on request)
Payment	LC at sight · TT · CAD

5. Food Safety & Declarations

Allergens	Contains SOY — a declarable food allergen that must be declared on finished-product labels
GM declaration	Supplied as non-GM; verified through supplier declarations and supply-chain traceability / identity-preservation systems
Microbiology	Complies with FSSAI and importing-country requirements; batch-wise COA accompanies every shipment
Shelf life & storage	12 months, cool and dry storage. Store in a cool, dry, well-ventilated place away from direct sunlight, moisture and strong odours; follow FIFO

6. Certifications & Export Documentation

FSSAI Licensed	ISO 9001:2015	ISO 22000:2018	APEDA RCMC	EIC Approved	GMP+ Certified	Halal Certified	Kosher Certified	FDA Registered Facility
Organic: NPOP · EU · USDA NOP · COR	FIEO Member	NABL-Accredited Testing						

Documents with every shipment: Certificate of Analysis · Phytosanitary Certificate · Certificate of Origin · Packing List · Bill of Lading · Health Certificate (on request).

Orders, Samples & Quotations

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Scan to verify
product online

Certified that the above product conforms to the specifications stated in this document.

Disclaimer

The information provided in this Technical Data Sheet is based on our current knowledge and is given in good faith to describe the product and its typical specifications. The values stated are typical specification limits and not guaranteed analytical results for any individual lot; a Certificate of Analysis is issued per batch. It is the responsibility of the user to determine the suitability of the product for their specific application and to comply with all applicable laws and regulations.

— End of Technical Data Sheet —