



TECHNICAL DATA SHEET

Full-Fat Soy Flour

Document reference	RO/TDS/FULL-FAT-SOY-FLOUR/001	Date of issue	12 Oct 2026	Version	1.0
--------------------	-------------------------------	---------------	-------------	---------	-----

1. Product Description

Full-fat soy flour is made by cleaning and grinding whole soybeans without taking the oil out, so the finished flour keeps at least 18% fat next to 38% protein. That natural oil is what makes it different from defatted soy flour: it adds richness, a creamy colour and energy to a formulation rather than protein alone.

2. Product Information

Ingredients	Single ingredient — 100% Full-Fat 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	Full-fat soy flour, enzyme-active or toasted (heat-treated)
2	Protein	38% min
3	Fat	18% min
4	Moisture	8% max
5	Crude fibre	3.5% max
6	Particle size	97% through 100 mesh
7	Source	Non-GM soybean (India does not permit GM soybean cultivation)

4. Packing & Shipping

Origin	Madhya Pradesh (Indore / Ujjain / Malwa belt), India
HS Code	1208.10.00
MOQ	1 × 20ft FCL (15–17 MT)
Packing	25 kg multiwall paper or PP bags · 10 kg paper bags
20' Container	15–17 MT
40' Container	22–24 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	6–9 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

Phone / WhatsApp
+91 9691201501

E-mail
info@radianceoverseas.com

Website
www.radianceoverseas.com

Office: 60, Silver Oaks Colony, Annapurna Road, Indore – 452009 (M.P), India



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 —