



TECHNICAL DATA SHEET

Soybean Expeller Cake

Document reference	RO/TDS/SOYBEAN-EXPPELLER-CAKE/001	Date of issue	12 Oct 2026	Version	1.0
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1. Product Description

Soybean expeller cake (soya khal) is produced by mechanical pressing of soybeans, without solvent. The cake keeps 5–7% residual oil, making it energy-dense for dairy cattle, poultry and aquaculture rations. Specification: protein 44% min, oil 5–7%, moisture 12% max, crude fibre 6% max, sand & silica 2% max, under HS code 2304.00.10.

2. Product Information

Ingredients	Single ingredient — 100% Soybean Expeller Cake
Processing	Produced and processed under current Good Manufacturing Practices (GMP) and HACCP-based feed-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 / BIS feed-analysis methods; Certificate of Analysis issued per batch

3. Technical Specifications

Sr. No.	Parameter	Specification
1	Protein	44% min
2	Oil (residual)	5–7%
3	Moisture	12% max
4	Crude Fibre	6% max
5	Sand & Silica	2% max
6	Urease Activity	0.05–0.30 mg N/g/min
7	Aflatoxin	Aflatoxin B1 tested per lot to the destination-country limit (EU feed materials: 0.02 mg/kg at 12% moisture).
8	Packing	50 kg PP woven bags

4. Packing & Shipping

HS Code	2304.00.10
Origin	Madhya Pradesh (Indore / Ujjain / Malwa belt), India
MOQ	1 × 20ft FCL (18–20 MT)
Incoterms	FOB / CFR / CIF — Mundra, Nhava Sheva (JNPT)
Lead Time	Typically 10–15 days from order confirmation, subject to stock and inspection
Documents	CoA · Phytosanitary · Certificate of Origin · Packing List · B/L
Payment	LC at Sight · TT · CAD
20ft Container	18–20 MT
40ft Container	26–27 MT

5. Food Safety & Declarations

Allergens	Contains SOY — a declarable food allergen that must be declared on finished-product labels
Mycotoxins	Routinely monitored for Aflatoxin and Ochratoxin A where applicable; complies with FSSAI and destination-country regulations. EU food-grade limits (total aflatoxin ≤ 10 ppb, B1 ≤ 5 ppb; ≤ 4/2 ppb for direct consumption) available on request
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	Up to 12 months, 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 —