



Technical Services  
Archer Daniels Midland Company  
4666 Faries Parkway  
Decatur, IL 62526  
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### GMO Status of ADM Soy Protein Products

- ❖ The Archer Daniels Midland Company (ADM) procures soybeans in the United States under a standard purchase contract either directly from growers, from farmer cooperatives or from other dealers. This procurement contract calls for the delivery of number one graded yellow soybeans as defined under the United States Department of Agriculture Standards. These soybeans may or may not contain genetically modified organisms. In the United States there is no distinction made between traditional and genetically modified varieties of soybeans. Unless you purchase products that are offered through ADM's IP Program for Soy Ingredients as discussed below, the soybeans used for your product are sourced as described above.
  
- ❖ Our Documented Identity Preservation (IP) Program for Soy Ingredients is designed to procure Non -Genetically Modified (Non-GM) soybeans and to preserve their identity through out all subsequent phases of the production process. Soy ingredients produced under this program are tested for the presence of nine-tenths of one percent (0.9%) or less GM DNA. This program is routinely audited and certified by an independent organization. A copy of our Documented Identity Preservation (IP) Program for Soy ingredients is available upon request. ADM soy protein products produced under this program may be available in limited quantities.

Sincerely,  
ADM Technical Services  
Specialty Food Ingredients Division

#### **DISCLAIMER**

The information contained herein is correct as of the date of this document to the best of our knowledge. The recommendations or suggestions contained in this bulletin are made without guarantee or representations as to results, and are subject to change without notice. We suggest that you evaluate these recommendations and suggestions independently. Our responsibility for claims arising from breach of warranty, negligence or otherwise shall not include consequential or incidental damages, including lost profits, and is limited to the purchase price of material purchased from ADM. Freedom to use any patent owned by ADM or others is not to be inferred from any statement contained herein.

ADM Specialty Products-Oilseeds  
 4666 East Faries Parkway  
 Decatur, IL 62526  
 Sales Office: 800-637-5843  
 Technical Service: 217-451-2450  
 Email: SpecialtyFoodIngredients@adm.com  
 www.adm.com

# 7B SOY FLOUR, BAKERS SOY FLOUR, and TOASTED SOY FLOUR Defatted Soy Flours 063-130, 063-100, and 063-160

This full range of defatted products allows the food processor a choice of functional soy flours

*7B Soy Flour* is minimally heat processed and most nearly resembles the native defatted portion in raw soybeans. It possesses maximum enzyme activity; consequently, it is the product of choice for enzyme bleaching activity in bread systems

*Bakers Soy Flour* has been moderately heat treated. Its greatest use is in bakery and cereal applications

*Toasted Soy Flour* is fully heat treated and is used in cookies, crackers, cereals, beverages, calf milk replacers, and fermentation media.

#### PACKAGING

Available in 50 lb. and 25 kg net weight, valve-type, multi-wall paper bags.

#### STORAGE

Recommended shelf life is one year for 7B & Bakers Soy Flour from date of manufacture if stored below 75°F (25°C) and 60% relative humidity. Recommend shelf life is two years for Toasted Soy Flour from date of manufacture if stored below 75°F (25°C) and 60% relative humidity. Functional properties of this product are not guaranteed should it be stored outside of these guidelines for an extended period.

#### INGREDIENTS

Defatted soy flour

PROXIMATE DATA	
% Moisture, max.	9
% Protein (Nx6.25, mfb), min.	53
% Fat (acid hydrolysis), max.	3
% Total Dietary Fiber	18
% Carbohydrates (including TDF) by difference	32
Calories (per 100g)	270

MICROBIOLOGICAL DATA	
Standard Plate Count, max.	50,000/g
Salmonella (Class III) for 7B Soy Flour	Negative
Salmonella (Class II) Bakers & Toasted Soy Flours	Negative
E. Coli	Negative

TYPICAL MINERALS (mg/100 g)	
Sodium	10-20
Potassium	2000-2400
Calcium	200-400
Phosphorus	700-1000
Iron	9-15
Magnesium	200-400

TYPICAL AMINO ACIDS (g/100 g protein)	
Aspartic Acid	11.5
* Threonine	4.0
Serine	5.3
Glutamic Acid	18.1
Proline	5.0
Glycine	4.3
Alanine	4.4
Cystine	1.4
* Valine	4.8
* Methionine	1.4
* Isoleucine	4.8
* Leucine	7.9
Tyrosine	3.5
* Phenylalanine	5.1
* Histidine	2.7
* Lysine	6.3
Arginine	7.1
* Tryptophan	1.2

\* Essential amino acids

Note: This product is Kosher and Pareve, bears the O.U. symbol of certification, and is Halal certified.

For nutritional information see *Defatted Soy Flour & Grit Nutritional Information Sheet*

06/03/2010



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## Nutritional Information Defatted Soy Flour/Grits

NUTRIENT	PERCENT	*	NUTRIENT	mg per 100 g	*
Moisture, max. **	9	(1)	Sodium	10-20	(1)
Protein (Nx6.25), mfb	53	(1)	Potassium	2000-2400	(1)
Protein (Nx6.25), as is, min	50	(1)	Phosphorus	700-1000	(1)
Ash	7	(1)	Calcium	200-400	(1)
Fat (acid hydrolysis)	3	(1)	Magnesium	200-400	(1)
Total Dietary Fiber	18	(1)	Iron	9-15	(1)
Total Carbohydrates	32	(2)	Zinc	3-6	(1)
Energy (calories/100g)	270	(2)	Copper	<2	(1)
PDCAAS	0.94	(4)	Manganese	<5	(1)
			Selenium	<0.2	(1)
NUTRIENT	mg per 100 g	*	Chromium	<0.1	(1)
Vitamin A (I.U.)	0	(1)	Molybdenum	<0.2	(1)
Vitamin C	0	(1)	Iodine	0.84 ppm	(3)
Thiamine	1.4	(1)	Fluoride	<1 ppm	(3)
Niacin	2.6	(1)	Sulfites	<10 ppm	(1)
Vitamin D	Trace	(1)	Chloride	<100	(1)
Vitamin E	Trace	(1)	Fatty Acids (based on fat by acid hydrolysis)		
Vitamin B6	1	(1)	Saturated	0.5 g	(1)
Vitamin B12 ug	Trace	(1)	Trans Fat	<0.05 g	(1)
Folic Acid ug	800	(1)	Cholesterol	0	(1)
Biotin	Trace	(1)	Sugars	14 g	(1)
Vitamin K	Trace	(1)	Mercury	<0.05 ppm	(1)
Pantothenic Acid	1.6	(1)	Arsenic	<0.05 ppm	(1)
Riboflavin	0.3	(1)	Cadmium	<0.1 ppm	(1)
			Lead	<0.05 ppm	(1)
			Aluminum	<5 ppm	(1)

\*\* Moisture content for defatted soy flour 9%, defatted soy grits 10%

\* (1) = Actual analysis

(2) = Calculated

(3) = From database

(4) = Calculated based on corrected amino acid scores (from actual analysis) using protein digestibility of 0.87, FAO/WHO, 1989.

N/A= No data available

Protein, carbohydrates, and fat are all of soybean origin.

06/07/2010



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Archer Daniels Midland Company  
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## Country of Origin

The products listed below are manufactured within the boundaries of the United States of America, and are never outside its boundaries prior to shipment. Soybeans are used as the raw material and are sourced in the U.S.A.

- Soy Flour, defatted/refatted
- Soy Grits, defatted
- Arcon® Soy Protein Concentrate
- Arcon® T Textured Soy Protein Concentrate
- Pro-Fam® and Ardex® Isolated Soy Protein
- TVP® Textured Vegetable Protein
- TVC® Textured Vegetable Crumbles

If you have any questions, please do not hesitate to contact us.

Regards,

Erica Lange  
ADM Technical Services  
Protein Specialties

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**ALLERGEN CHECK LIST FOR FOOD SUPPLIERS/MANUFACTURERS**  
**Defatted Soy Flour/Grits**

The first column indicates the allergens that may be found in the products, either by addition or by cross contamination. The second column indicates the allergens that are present in other products, which are run on the same equipment but at a different time, in your plant. The third column indicates whether any of those ingredients are present in the plant.

Component	Present in the Product	Present in other Products Manufactured on The same line	Present in the Same Manufacturing plant
Peanuts (including peanut Oil)	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Mustard	No	No	No
Celery	No	No	No
Milk and derivatives, specify e.g. milk, caseinate, whey, etc.	No	No	No
Eggs	No	No	No
Fish	No	No	No
Shellfish	No	No	No
Soy (excluding soy oil)	Yes	Yes	Yes
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut) and products thereof.	No	No	No
Sulphites*	Yes	Yes	Yes

Procedures are in place to avoid cross-contamination of the product with the allergens not present in the product but noted in columns II and III.

Supplier: Archer Daniels Midland Company – Soy Protein Division

\*Sulfites are naturally occurring in soy at less than 10 ppm.

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