



JADE 300™
300 Mesh Soy Powder

DESCRIPTION: JADE 300™ is a custom processed soy powder. It is produced from whole soybeans with only the fibrous hulls naturally removed. The special process will partially inactivate the trypsin inhibitor and other critical enzymes to extend shelf stability. It has an intermediate heat-treatment that minimizes or eliminates the beany flavor from raw soybeans while still maintaining functional properties including soluble proteins. Organic and Non-GMO⁵ available.

TYPICAL ANALYSIS:

Protein ¹	40 %	typical*
Fat ¹	20 %	typical*
Saturated fatty acids	3 %	typical*
Trans fatty acids	0 %	typical*
Carbohydrate ¹	30 %	typical*
Total Dietary Fiber ¹	15 %	typical*
Moisture ¹	4.5 %	typical*
Ash ¹	5 %	typical*
Isoflavones by HPLC ¹	4,000 ppm	typical*
Protein Dispersibility Index ¹	65	typical*
Trypsin Inhibitor ¹	24,000TIU/g	typical*
Color ³ L	89.4	typical*
a	-1.5	typical*
b	22.9	typical*
Aerobic Plate Count ²	<10,000	per g
E. coli ²	<3	per g
Salmonella-ELFA ²	negative	per 100 g

1. Woodson-Tenent Laboratories 3507 Delaware Ave Des Moines, IA 50313
 2. Silliker Laboratories 405 Eighth Avenue SE Cedar Rapids, IA 52401
 3. HunterLab ColorFlex
 4. Micromeritics Elzone 5382 Differential Volume Percent
 5. USDA Certified EviroLogix QuickStix Strips
- * May vary by crop year or custom varieties.

LABELING: Soy Flour or Soy Powder

Organic Certification OCIA-NOP, JAS, IFOAM-accredited

Kosher IOWA CHAI-K

PACKAGING: 44 lbs. for the U.S. market and 20 kgs. for export. Totes or Supersacks also available.

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