

NON GMO SOYA EXPELLER CAKE	Versión: 8 Fecha: 20.03.2023
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Processor / Distribution:	Aceites de Semillas, S.A. Priorat, s/n – P.I. La Borda 08140 – Caldes de Montbui (Barcelona) Catalunya / España
Name	Non GMO Soya Expeller Cake
Description:	Non GMO soya expeller cakes obtained by continuous crushing from non GMO soyabeans.
Origin:	U.E., Africa
Appearance	Smell: Typical. Colour: Yellow – Light brown. Taste: Typical.
Presentation	In expeller cakes, broken expellers cake-meal or in meal.
General composition	Brute Protein: Min. 44/45 % Humidity: Max. 6 % Ashes: Max. 8 % Brute fat: Min. 5 % Brute fiber: Max. 7.5 %
Microbiological properties:	Salmonella: Ausence in 25 g.
Other properties	Urease activity: <0.4
Expiration	12 months approximately since its production, as long as it is kept in adequate conservation conditions. Keep in a cool and dry place.
GMO	In conformity with the EU legislation for animal feeding.
Expected use:	As an ingredient in animal feed.
Transport:	Trucks FOT Bases Caldes de Montbui or DDP to final customer.
Packaging:	In bulk (Dumping Truck, Dumping Silo), in Big-Bags, in sacks 50 Kg. And palet 1.000 kg.
Legislation	The information described in this document is according to the legislation in forcé EU as for animal feeding.
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