

Organic Soya Expeller Cake By Pressure	Versión: Fecha: 17.03.2023
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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	Organic Soya Expeller Cake
Description:	Organic Soya Expeller Cakes obtained by continuous crushing from Soybeans proceeding from the Organic Agriculture.
Origin:	UE, South America, Africa, and Asia.
Appearance:	Smell: Typical. Colour: Yellow – Light brown. Taste: Typical.
Presentation:	In expeller cakes, broken expellers cake-meal or in meal according to customer enquiry.
General Properties:	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 25g.
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 organic 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 kgs. and palet 1.000 kgs.
Legislation	ASSA products are acordin to corrent UE legislation. The information described in this document is according to the legislation in force EU as for the organic Animal feed.
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