


Data sheet for straight feeding stuffs of the Positive List

Manufacturer / distributor	BAG Ölmühle BetriebsgmbH Wiener Strasse 12a 7540 Güssing / Austria Tel. +43 (0) 3322/43394 Fax +43 (0) 3322/4339414 QS-ID: 4048473616799									
Feeding stuff / Product designation	Soya extraction meal, toasted (Catalogue of feed materials: 2.18.3, Positive list: 2.14.05)									
Product description	By-product of oil manufacture, obtained from soya beans by extraction and subjected to an appropriate heat treatment									
Information about the production process	Soya extraction meal is a by-product obtained during oil manufacture from soya beans. During this production process, the beans are mechanically crushed after having been cleaned. Oil is extracted from the beans by using Hexane. During the toasting process, which follows the extraction, Hexane is regained and anti-nutritive substances like trypsin inhibitors are removed. A detailed description of the production process is available under the following link: http://www.efisc.eu/web/efisc%20documents/1011306087/list1187970068/f1.html									
Information on the use of processing aids	Hexane is used for oil extraction. By means of water vapour introduction and heat supply, hexane is removed from the meal.									
Information about the composition	Soya extraction meal contains <table style="margin-left: 20px; border: none;"> <tr> <td style="padding-right: 20px;">approx.</td> <td>43-46% crude protein</td> </tr> <tr> <td>approx.</td> <td>4-6% crude fibre</td> </tr> <tr> <td>approx.</td> <td>2-4% crude fat</td> </tr> <tr> <td></td> <td>Urease activity max. 0,4 mg N/g * minute</td> </tr> </table>		approx.	43-46% crude protein	approx.	4-6% crude fibre	approx.	2-4% crude fat		Urease activity max. 0,4 mg N/g * minute
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Information about relevant undesirable substances during the risk-oriented self control	Regular monitoring of undesirable substances in accordance with the relevant applicable legal rules and the control plans of QS Qualität und Sicherheit GmbH. The results of the monitoring are recorded in the QS database.									
Details about shelf life, storage and transport	Soya extraction meal is intended for immediate processing or feeding. The meal should preferably not be stored longer than 3 months. Appropriate, controlled conditions must be ensured during storage. In order to prevent microbiological deterioration and to avoid a bridging effect, it should be stored under dry conditions (max. 14% humidity) and should be regularly moved. Storage areas should be protected against pets, birds and rodents to avoid salmonella or other contamination.									
Safety information	Soya extraction meal is non-toxic, biodegradable and does not require any particular safety measures with respect to handling. There are existing no CCPs within the production process. Safety data sheets are available for more detailed information.									
Information about specific analytical problems	Determination of crude fat according Regulation (EC) No 152/2009 (Procedure B)									