



La passion de servir

Evènementiels - Agro-alimentaire - Matériaux de construction - Mobilier - Assainissement - Import - Export

SPECIFICATIONS

1. Soya Meal

PRODUCT	Soya De-Oiled Cake
ORIGIN	Benin, Africa
Ingredient Statement	100% Conventional
Ingredient	Soya Seed
PRO	DUCT CHARACTERISTICS:
Color	Light to Dark Brown
Odor	Characteristics
Protein	46 Min. %
Moisture	11.5 % Max
Oil Content	1.5 %
Fibre	6.5 Max %
Urease Activity	0.25 Max mg N/gm
Sand Silica	2 Max. %
Ash Content	6.5 Max %
	Microbiology Parameters
Salmonella (in 25 gms)	Absent
E. Coli (cfu/gm)	<10
Total Plate count cfu/g	Max. 50000
Yeast & Mould cfu/g	Max. 100
_	Note - Microbiology specification can be customized as per
	requirements.
Storage condition	Store in a cool & dry conditions, Avoid high temperature, and high
1	humidity. Keep away from strong flavored items like Chemicals,
	Fragrance Sticks etc.
Primary Packaging	PP bags , Jumbo bags P
Secondary Packaging .	NA
Shelf life	Best before 24 months from packaging
Labeling instructions	The common or generic name of product, Brand name, Net weight,
	Name and address of marketer & manufacturer, Shelf life declaration, Batch no.
Applicable legislations	GMP+ Feed Safety Assurance GMP+ TS 1.5
	If the pack is found in torn condition or it has any leakage, the packet
Potential mishandling of the product	is not to be consumed Not to be consumed after Shelf Life Expiry
Intended Use	Animal feed meant for poultry and cattle,
Where it will be sold	Export & Domestic
Who will consume	For Animal Feed
	Immediate consumption
Ultimate day of use especially after breaking the package	
Sensitive consumers	Allergic
ntended for High - Risk Population	No

REFERANCES-

Testing shall be with reference to the methods prescribed in the manuals of GAFTA, ASTA, AOAC and GMP+TS 1.5 Feed Safety Limits. External testing of the product conducted once in a year.

Approved By:

ADETONAH Ubald

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Soybean De-Oiled Cake (Benin, Africa)

100% Conventional Soybean Seeds

PRODUCT CHARACTERISTICS:

• Appearance: Light to dark brown

• Odor: Characteristic

• Protein Content: Min. 46%

Moisture Content: Max. 11.5%

• Oil Content: Max. 1.5%

• Fiber Content: Max. 6.5%

Urease Activity: Max. 0.25 mg N/gm

Sand/Silica: Max. 2%

Ash Content: Max. 6.5%

MICROBIOLOGICAL PARAMETERS:

• Salmonella (in 25 gms): Absent

• E. Coli (cfu/g): < 10

• Total Plate Count (cfu/g): Max. 50,000

• Yeast & Mould (cfu/g): Max. 100

Note: Microbiological specifications can be customized as per requirements.

STORAGE CONDITIONS:

- Store in a cool and dry environment.
- · Avoid high temperature and humidity.
- Keep away from strong-flavored items such as chemicals and incense sticks.

PACKAGING:

- Primary Packaging: Polypropylene (PP) bags or Jumbo bags
- Shelf Life: Best before 24 months from packaging
- Labeling Instructions:
 - o Common or generic name of the product
 - Brand name
 - Net weight
 - o Name and address of the marketer & manufacturer
 - o Shelf life declaration
 - o Batch number

REGULATIONS AND SAFETY:

- GMP+ Feed Safety Assurance (GMP+ TS 1.5)
- Potential mishandling or hazards:
 - o If the package is torn or leaking, do not consume.
 - o Not for consumption beyond shelf life expiry.

Intended Use: Animal feed for poultry and cattle

Markets: Export & Domestic

Consumption: For immediate use

REFERENCES:

- Testing Standards: As per methods prescribed in GMP+ TS 1.5 Feed Safety
- External Testing: Conducted once a year with references from GAFTA, ASSA, and AOAC manuals

Approved by: ADETONAH