

## Specification Sheet RightFiber™ Soy Fiber<sup>1</sup>

<b>Product Name</b>	RightFiber™ Soy Fiber						
<b>Synonyms</b>	Soy Fiber, Soybean Hull Fiber, Insoluble Fiber						
<b>Product Code</b>	RSFI-230 (Standard)						
<b>Usage</b>	Soy Fiber is a fine fiber product made from soy hulls. It is high in total dietary fiber, mild in flavor, and off white in color. It has a <b>higher Protein content, and Soluble Fiber content</b> than our other insoluble fibers. This fiber is especially useful as an ingredient to increase fiber content in bread products, as well as cereals, bakery products, muffins, crackers, snack foods, beverages, meats and pet food. Its use results in superior products with <b>increased Fiber and reduced Calorie</b> content.						
<b>Description</b>	<table border="0"> <tr> <td>Appearance</td> <td>White to off white powder.</td> </tr> <tr> <td>Taste</td> <td>Mild to bland taste.</td> </tr> <tr> <td>Smell</td> <td>Neutral to slight soy.</td> </tr> </table>	Appearance	White to off white powder.	Taste	Mild to bland taste.	Smell	Neutral to slight soy.
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Smell	Neutral to slight soy.						
<b>Particle Size</b>	<b>RSFI-230</b>						
Retained on 100 mesh / 150 um	Not more than 5%						
Retained on 200 mesh / 75 um	Not more than 30%						
<b>Identification</b>							
Ingredient Declaration	Soy Fiber						
HS Code							
<b>Physical and Chemical</b>							
Total Dietary Fiber (dry basis)	Greater than 80%						
Soluble Fiber	Greater than 10%						
Kjeldahl Protein	Between 5% and 10%						
Loss on Drying	Not more than 5%						
Residue on Ignition	Not more than 4%						
pH	Between 5.5 and 7.0						
Enzyme Activity	Negative						
Water Absorption	Between 300% and 350%						
<b>Microbiology</b>							
Total Plate Count	Less than 5000 cfu/g						
Total Yeasts and Molds Count	Less than 200 cfu/g						
Salmonella	Negative						
E. Coli	Negative						
Coliforms	Less than 100 cfu/g						
<b>Packaging and Storage</b>							
Bag Size	Packed in 50 lbs multiwall paper bags. Other packaging upon request.						
Shelf Life	1 year from date of production at room temperature in dry GMP conditions.						
<b>Disclaimer</b>	The information contained on this sheet is intended to provide guidance on our products and should not be construed as a guarantee. In some countries regulatory restrictions for the use of this product exist and must be observed.						

<sup>1</sup> Manufactured in USA for The Ingredient House, LLC, USA

Product:	Soy	Doc Name:	RightFiber Soy Specification 2-11		
Doc Effective Date:	2/7/11	Doc Revision:	1	Doc Expiration Date:	2/1/13
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