

SOYBEANS (IP FOOD GRADE)

Information, Characteristics, and Packaging

Brazilian Non-GMO Soybeans IP Food Grade Standard | NCM 1201.90.00

1. Product Identification

- **Commercial name:** Non-GMO Soybeans, Non-GMO Soybeans in Grain, Whole Non-GMO Soybeans, Non-GMO Glycine Max
- **Type:** Not Genetically Modified (NGM)
- **Form:** Raw, Whole Grains
- **Classification:** Identity Preserved (IP) Food Grade for Export

2. General Description

- **Origin:** Brazil
- **Applications:** Brazilian non-gmo soybeans IP grade are usually used for food production, including soybean protein isolate, soybean protein texturized, soybean milk, soybean cheese (tofu), soybean sauce (shoyu), soybean paste (miso), fermented soybean grains (natto), and other soy food ingredients.

3. Physicochemical Properties (Property, Limit and Method)

- **Non-GMO purity:** Min. 99.5%
- **Oil Content:** Basis 18 - 24%, Method AOCS Ac 3 - 44
- **Protein Content (13% Moisture):** Basis 34-38%
- **Protein Content (Dry Basis):** Basis 37-41%
- **Solubility:** Min. 80%
- **Sucrose:** Basis 4-6%
- **Moisture:** Max. 14%, Method AOCS Ac 2 - 41
- **Weight of 1,000 seeds:** Basis 140-200g
- **Foreign Matter & Impurities:** Basis 0.3%, Max. 0.5%
- **Damaged Grains:** Basis 1.5%, Max. 3%
 - Of which:
 - Heat Damaged and Burned: Max. 0.5%
 - Of which:
 - Burned: Max. 0%
 - Mouldy: Max. 0.5%
- **Broken & Split Beans:** Max. 5%
- **Greenish Beans:** Max. 3%
- **Insects:** Free of insects
- **Treated Seeds:** Free of treated seeds
- **Toxic Species:** Free of toxic species

4. Grain Processing

- Pre-cleaning:** Removes impurities such as dust, straw, stones, and other foreign matter.
- Drying (if necessary):** Reduces moisture content to safe levels.
- Post-cleaning (necessary):** Rigid sieving environment to avoid surface contamination.
- Gravity table (when required):** Ensures uniform separation by weight and size.
- Polishing machine (when required):** Cleans and polishes the surface (tegument) of the beans.
- Air column (when required):** Removes residual dust from the surface of the beans.
- Screening (when required):** Separates smaller beans from the IP Grade Standard (typically using a 5.5 mm screen or as specified).
- Electronic sorter (when required):** Separates beans by color contrast (light and dark tones).
- Magnets (when required):** Prevent contamination by metallic particles.

5. Storage, Shelf Life and Transportation

- **Storage:** Store in clean, dry, ventilated, and covered bulk areas, protected from pests, contamination, sunlight, and rain.
- **Shelf life:** 2 years from the date of harvest or packing.
- **Transportation:** Transport in a well-maintained, clean, organized truck, free of pests and disease vectors, and covered with a tarp.

6. Certifications and Compliance

Certifications:

- Origin (CO)
- Inspection (CI)
- Quality (QC)
- Weight (WC)
- Fumigation (FC)
- Phytosanitary (PC)

Standards:

- Compliant with GAFTA, FOSFA and ANEC Export Standards
- Full traceability guaranteed



Packaging/Shipping Options

a) Bulk (Loose or Liners)



b) FIBC with Bottom Discharge



c) 3 Layers Paper Sacks



Note: Packaging options, including Bulk (Loose or Liners), Tote Bags - Alpha with discharge valve (500–1,000 kg), and 3 Layers Paper Sacks (30 kg), fully comply with international quality and safety standards. All formats are selected based on specific client needs and destination market regulations, ensuring product integrity during global transport. Any non-compliant packaging must be formally discussed and agreed upon separately to ensure logistical compliance. Illustrative images.

Important: If the information provided about this product is not sufficient for your evaluation, please do not hesitate to contact us for additional data at exec@bomm.com.br