



R 165.02 Sojabohnen-Melasse



CHEMICAL PARAMETERS			
PARAMETERS	TYPICAL	GUARANTEE	
Protein (Nx6,25), dry base (%)	6,0	max. 8,0	(1)
Dry matter (%)	65,0	60,0± 10,0	(1)
Fat, dry base (%)	1,0	max. 1,0	(1)
Carbohydrates (%)	45,0 by difference (1)		

HEAVY METALS			
PARAMETER	ANALYSIS	GUARANTEE	
Antimony, Sb (mg/kg)	0,1	max. 1	(2)
Cadmium, Cd (mg/kg)	0,01	max. 1	(2)
Mercury, Hg (mg/kg)	0,001	max. 0,1	(2)
Arsenic, As (mg/kg)	0,015	max. 2	(2)

MICROBIOLOGICAL PARAMETERS		
Total plate count	max. 12000000/g	(1)
Salmonella	neg. in 50 g	(1)
Yeasts and moulds	max. 200000/g	(1)

PERIODICAL ANALYSIS		
PARAMETER	GUARANTEE	
Fiber, dry base (%)	max. 1,0	(2)
Ash, dry base (%)	max. 12,0	(2)

PACKING AND TRANSPORTATION	
Packing: Soybean molasses is packed and delivered in bulk.	
Storage conditions: to be stored in a cool and dry place, protected from the outside impacts.	
Shelf life: 12 months	

OTHER CHARACTERISTICS		
Color	dark brown	(1)
Flavor	typical	(1)
Odor	typical	(1)
Bulk density (g/ml)	1,2-1,3	(2)

Non-GMO confirm EC 1829/1830 without GMO labeling: maximum of 0,9% adventitious residual GM DNA.

Phosphor-Gehalt P 4.24 kg/t TS
Stickstoff-Gehalt N 9.60 kg/t TS
Gasertrag ~ 360 m³/t FS