

## Soybean Molasses min. 55% dry matter

(Product code DMH-SBZ4SP55)

SOYBEAN MOLASSES is an important commercial and biological product, and a source of phytochemicals and soy sugars. The product is non- GMO.

### Description:

Color: dark brown  
 Flavor: typical  
 Odor: typical  
 Consistency: typical-dense  
 Bulk density (g/ml): 1,2 – 1,3 (2)  
 Energy value: 914kj(259kca)/100g (3)  
 Shelf life: 12 months  
 Packing & Transport: in bulk  
 Storage conditions: to be stored in a cool and dry place protected from outside impacts



**Quality management:** Identity Preserved Program / Traceability

### Relevant identified uses:

Industrial source of soy phytochemicals (e.g. isoflavones) and soy sugars, feed ingredient, as a fermentation aid/substrate, as a prebiotic, as an ingredient in specialized breads, stabilizer, possible use as plywood adhesive

### Chemical Parameters

Parameters	Unit	Typical	Guarantee	
Protein (N x 6,25), dry base	%	7,00	max 12,0	(1)
Dry matter	%	60,0	55,0 +/- 10	(1)
Fat, dry base	%	1,0	max. 3,5	(1)
Carbohydrates	%	45,0 by difference		(1)

### Microbiological Parameters

The number of aerobic bacteria	max. 50.000/g	(1)
Salmonella	negative in 25 g	(1)
Yeast and molds	max. 1.000/g	(1)

### Heavy Metals

Parameters	Unit	Typical	Guarantee	(2)
Lead, Pb	mg/kg	2,0	max.10	(2)
Cadmium, Cd	mg/kg	0,01	max 1,0	(2)
Mercury, Hg	mg/kg	0,001	max. 0,1	(2)
Arsenic, As	mg/kg	0,015	max. 2	(2)

### Periodical Analysis

Parameter	Unit	Guarantee	(2)
Fiber, dry base	%	max. 1,0	(2)
Ash, dry base	%	max. 12,0	(2)

(1) CoA (2) Periodical analysis (3) Calculated

### General information :

Soybean molasses is produced by aqueous ethanol extraction of white flakes and with addition of propionic acid and ammonium propionate.

Soybean molasses is a co-product of the soya protein concentration production, In a special extraction process part of the carbohydrates present in soya beans are extracted and concentrated to viscous liquid product. The dry matter content of soya molasses is around 60 %. Most of the carbohydrates in soya molasses are oligosaccharides (abt. 32%). Around 6 to 6,5 % of the product consist of sucrose. The stachyose level in the product is 3 %.

Soybean molasses can be used in all types of feed for ruminants and any level of incorporation in the feed. Stachyose and raffinose cannot be digested by single stomach animals, for instance pigs and poultry. Soya molasses should therefore not be used in feeds for poultry (broilers and laying hens) and in feeds for piglets younger than 12 weeks.

In feeds for grower and finisher pigs soya molasses may be used at levels of up to 2 % of the total feed. For pelleted feed for cattle and horses normally 5 % of soya molasses is used whereas in liquid feed for such animals up to 50% of soya molasses can be added.

Nitrogen content is based on dry matter from 0,64 % to 1,3 % on the basis of statistical data.

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