

# OIL ROASTED SALTED SOYNUITS

## \*Nutritional Data per 100 g

<b>Calories</b>	<b>471</b>
Protein (g)	35.22
Carbohydrates (g)	33.55
Sugars (g)	4.2
Dietary Fiber (g)	17.7
Fat - Total (g)	25.4
Trans Fat (g)	0
Saturated Fat (g)	3.67
Monounsaturated Fat (g)	5.61
Polyunsaturated Fat (g)	14.3
Cholesterol (mg)	0
Ash (g)	3.88
Water (g)	1.95
Total Vitamin A (IU)	20
Thiamin - B1 (mg)	0.1
Riboflavin - B2 (mg)	0.14
Niacin - B3 (mg)	9.48
Vitamin B6 (mg)	0.21
Vitamin B12 (mcg)	0
Folic Acid (mcg)	211
Pantothenic Acid (mg)	0.45
Vitamin C (mg)	2.2
Vitamin D (IU)	0
Vitamin E (mg)	0.91
Calcium (mg)	138
Copper (mg)	0.83
Iron (mg)	3.9
Magnesium (Mg)	145
Manganese (mg)	2.16
Phosphorus (mg)	363
Potassium (mg)	1470
Selenium (mcg)	19.1
Sodium (mg)	163
Zinc (mg)	3.14

\*USDA National Nutrient Database for Standard Reference, Release 23 (2010)

## Features and Benefits:

- Nutritionally-dense whole food
- Consistent visual characteristics
- Texture enhancement
- Value-added processing
- Firm crunch & mild, nutty flavor

## General Requirements

- The product shall be manufactured in accordance with Good Manufacturing Practice 21 CFR, Part #110.
- The finished product and packaging shall conform in every respect with the provisions of the Federal Food, Drug and Cosmetic Act, as amended, and to all applicable State and Local regulations.
- The product shall meet the Kashruth requirements of the Union of Orthodox Jewish Congregations of America.

## Packaging and Shelf Life:

- Nitrogen Flushed/Vacuum Packed  
Acceptable for 52 Weeks  
Stored at 65°F to 75°F
- Polylined Paper Bags and Polylined Totes  
Acceptable for 6 Months  
Stored at 65°F to 75°F

## Packaging Net Wt Requirements

The average quantity of contents in a shipment must at least equal the quantity printed on the label and the variance of the individual container from the stated label quantity must not exceed the maximum allowable variation (MAV) as stated in the National Bureau of Standards Handbook 133.

## Typical Analysis:

Moisture: 3-5%  
Salt: 1.0% Target; 0.7 - 1.3 % Range

## Physical Characteristics:

### Color and Texture:

Uniform medium roast. Firm not soggy or brittle.

### Flavor and Odor:

Typical roasted soy flavor free from any stale, flat or rancid flavor and odors.

## Microbiological Requirements

E. Coli - <10 cfu/g  
Salmonella - Negative/375 gm

## Allergen Statement

Soy

## Ingredients

Non-GMO Soybeans, Sunflower Oil, Salt

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