

NON GMO

Introducing the best Indian soya protein

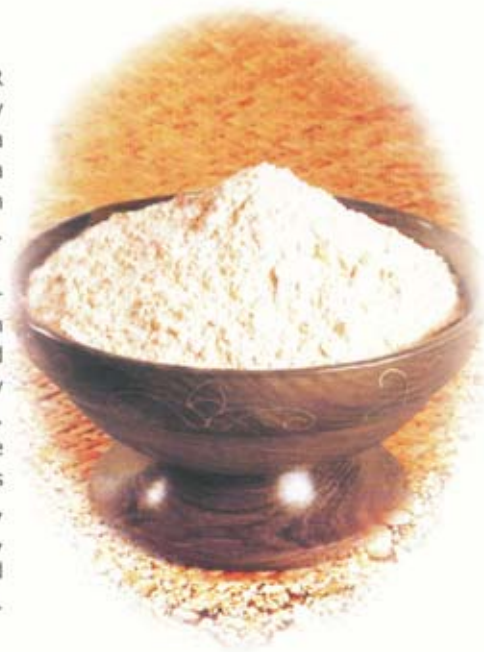
PRESTIGE DSF FOR AQUA FEED

THE BEST INDIAN SOYA PROTEIN

DEFATTED SOYA FLAKES / GRITS / FLOUR

PRESTIGE DEFATTED SOYA GRITS / FLOUR (TOASTED) is rich in protein, ensuring natural purity derived from processing of **NON GMO** soyabean. It is a very good raw material for the manufacturing of Aqua Feed for Fish, Shrimps & Prawns, Soya Sauce, High Protein Foods, Fortification of cereals Flour, RTE foods etc.

The edible grade hi-protein, dehulled, De-fatted Soya Flour / Flakes / Grits is of the best Indian quality and is being produced in a highly hygienic and most sophisticated environment at our technologically well-equipped plant in Dewas (Madhya Pradesh), India. Having 120,000 M.Tons annual production capacity. The Prestige brand tends itself ideally for a wide variety uses ranging from use in **AQUA FEED & TSP (Soya Badi), Breads, Cakes, Biscuits, To procured coffee whitener, frozen deserts and baked food.** It has also been identified for useful application in pharmaceutical and plywood industries.



SPECIFICATION

	Hi-Pro Soya Meal (Toasted)	Defatted Soya Flakes/Flour (Toasted/Untoasted)
Protein (Min.)	49.00%	51.00%
Fat (Max.)	1.50%	1.00%
Sand/Silica (Max.)	1.00%	0.50%
Fibre (Max.)	4.50%	3.50%
Moisture (Max.)	11.00%	8.50%
Urease Activity (Max.) (mg.N/g/Min. at 30° C On eec Method)	0.3 Units	
Mesh Size	--	60-BSS (For Flour & also as per buyers requirement)

Packing : 50 kg in Polyline PP bags.

Applications : Defatted Soya Flour finds application in a variety of food products like :-

- Aqua feeds
- Weaning foods
- High Protein Foods
- Ready to eat foods
- Hi-Protein Beverages
- Pharmaceuticals
- Soya Sauce
- Pet-foods
- Baby Food Nutritional Health Drinks.

TAPPING THE GOODNESS OF SOYABEAN

The key to tap the goodness of soyabean is the production process 100% dedicated to quality. At **PRESTIGE**, that describes our process perfectly. It begins with careful selection of the top grade soybeans. After cleaning, the beans are dried thoroughly so the hull can be easily removed. The soyabean dal is then rolled into full fat flakes, at which point the soybean oil is extracted.

The flakes left behind after the oil is extracted is processed further which contain about 53% protein, and are the basis of a variety of soya products. They can be ground, for instance, into soya grits or soya powder.

PRESTIGE GROUP OF INDUSTRIES

PRESTIGE GROUP is one of the pioneers in promoting edible oil self sufficiency in India and its **PRESTIGE GOLD** brand is the first ever brand in India to secure quality seal of the American Soybean Association. The group has also carved a niche for its Indian Super Soyameal in competitive foreign markets especially in South East Asia, Far East, and other countries.

Excellence is integrated into the whole system in Prestige from the Processing Plant to the Board Room. Performances are meticulously maintained at the highest standards, **PRESTIGE** has a national mission with a global vision.

PRESTIGE GROUP NATIONAL MISSION WITH GLOBAL VISION



● PRESTIGE FOODS LIMITED ● PRESTIGE SOYA INDUSTRIES PRESTIGE FEED MILS LIMITED

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