



## TECHNICAL DATA SHEETS

### CHARACTERISTICS OF ORGANIC PRODUCTS PRODUCED BY SOYMAX BIO

#### SOYBEAN



#### TECHNICAL PARAMETERS :

| <u>CRITERIA</u>   | <u>CHARACTERISTICS</u>                   |
|---|--|
| Botanical Origin  | Lineage                                  |
| Common name (commercial)  | Soybean                                  |
| Scientific name   | Wisteria max                             |
| Physical and chemical analysis (color, flavor, density, purity) | oval, buttery yellow, brown hilum colour |
| Variety   | TGX1910-14F                              |
| Size  | Between 5 and 11 mm                      |
| Oil content   | 18%                                      |
| Acidity   | <1%                                      |
| Humidity rate   | <12%                                     |
| Impurety rate   | <1%                                      |
| GMO, Aflatoxin  | NO                                       |
| Seasons   | June – October                           |
| Duration of preservation  | 1 year                                   |
| Treatment Method  | Threshing, winnowing and reconditioning  |
| Storage Conditions  | Dry place $\geq 38^{\circ}$ C            |
| Packaging   | Bag                                      |
| Average bag weight  | 50 kg                                    |
| Availability/ volume  | 3000 t                                   |
| Means of transport  | Truck, ship                              |
| Potential Use   | Soybean milk, cake, soybean oil ...      |
| Compliance with international standards                         | YES                                      |
| Organic certified   | NOP & EOS                                |

#### Nutritional data (100 g) :

| <u>CRITERIA</u> | <u>RESULTS</u> |
|-----------------|----------------|
| Water           | 8.54           |
| Calories        | 446            |
| Total fat       | 19.94          |
| Protein         | 35%            |
| Fiber           | 15.1           |
| Carbohydrates   | 30.16          |
| Vitamin         | C              |

## **CASHEW NUTS**



### **TECHNICAL PARAMETERS :**

| <b>CRITERIA</b>   | <b>CHARACTERISTICS</b>  |
|---|---|
| Botanical Origin  | Anacardiaceae   |
| Common name (commercial)  | Cashew nut  |
| Scientific name   | Western Anacardium  |
| Physical and chemical analysis (color, flavor, density, purity) | Greenish color and fine on the outside, brown and hard on the inside. Juicy, slightly fragrant and sour |
| Variety   | Local   |
| Size  | Between 2 and 5 cm  |
| Oil content   | 25 %  |
| Acidity   | 77 %  |
| Humidity rate   | between 7 et 10%  |
| Impurety rate   | 0.5 %   |
| GMO, Aflatoxin  | No  |
| Seasons   | January - june  |
| Duration of preservation  | 1 year  |
| Treatment Method  | Drying, heating, husking and roasting   |
| Storage Conditions  | Dry and cool place <15° C   |
| Packaging   | Bag   |
| Average bag weight  | 50 kg   |
| Availability/ volume  | 1500 t  |
| Means of transport  | Truck, Ship   |
| Potential Use   | Consumption, Cashew nut oil, butter, cake   |
| Compliance with international standards                         | YES   |
| Organic certified   | NOP & EOS   |

### **Nutritional data (100 g) :**

| <b>CRITERIA</b> | <b>RESULTS</b>    |
|-----------------|-------------------|
| Water           | 1.51 g            |
| Calories        | 576               |
| Lipids          | 47.5 à 49.5 g     |
| Protein         | 16 à 18 g         |
| Fiber           | 3 à 4 g           |
| Carbohydrates   | 23.5 à 25.5 g     |
| Vitamin         | C, B1, B2, B3, B6 |

