

SOYA ANALYSIS

Soya products are at the same time healthy and delicious. Furthermore, soya drinks, desserts and yoghurt alternatives contain no cholesterol, animal fats, artificial preservatives, colorings and sweeteners. That means they are ideal for people who are allergic to milk, lactose intolerant or have problems controlling their cholesterol and weight. Seen on a broader scale, these plant-based food and drinks are good for people and the planet. Therefore, many people see it as a worthy vegetarian alternative to meat, milk or eggs. Proteins are vital components of our body. Present in every one of the trillions of human cells, they perform many essential bodily functions. Without proteins, muscles would not develop and neither would hair. Proteins determine skin texture, control hormonal processes and fight off infections. Since the body cannot store proteins, they must be supplied through the diet. However, not all proteins are the same. Essential for the human body are the amino acids. As a source of amino acids, the soya bean can compete with many animal sources of protein.

WHY US

As always, **Eureka** is here to support you not only with our sampling, testing and inspection services, but also with expert advice on related topics. **Eureka** fulfil the need for reliable and analytical methods, for the analysis of Soya products desired by many industry stakeholders (producers, regulators and consumers).

SERVICES

Nutritional and Anti-Nutritional parameters:

Protein, Amino acids, Vitamins, Acid Detergent Fiber, Crude Fiber, Chloride, Crude Protein, Crude ash, Dry matter, Neutral detergent fiber (NDF), Acid detergent fiber (ADF), N-free-extract, Starch, Fatty acid, Iodine value, Moisture, Fatty acid profiling, Phospholipid profile, Unsaponifiables, Minerals incl Fe, Ca and Al, Trypsin Inhibitors, Mg, protease inhibitor, Oligosaccharides, Micotoxins, Pectins, Phytates, Stachyose, Raffinose, Phytoestrogenes, Lectins, Phytic acid and Tannins

GMO: Qualitative and Quantitative

Microbiology: TPC, YMC, Salmonella, Shigella, Escherichia sp, Bacillus sp, Lactococcus sp, Enterococcus, Lactic acid bacteria etc

Residue and contaminants: Pesticide residue, Sodium, Dioxin and Dioxin like PCBs, Trypsin Inhibitor, ETO, Nicotine, Inorganic bromide, Phosphine, Sum of 4 PAH including Benzopyrene, Residual solvents

Allergens: Peanut allergen in Soya lecithin with 24-48 hrs TAT