

SOYBEAN

SCOPE

This standard applies to soybean seeds prepared for direct human consumption. It shall not apply to the soybean used for animal feed.

DEFINITIONS

Soybean seeds

They are the seeds obtained from the soybean (*Glycine max. L.*)

Yellow soybean seeds

They are the yellow soybean seeds that do not contain more than 2 % of other colors

Mixed soybean seeds

They are the soybean seeds that contain more than 2 % of the soybean seeds of other colors

REQUIREMENTS

General Requirements

The general requirements of soybean seeds shall be as follows:

- Sound and mature
- Free from foreign odor and taste
- Free from living and dead insects, their parts and phases.
- Free from parasites and visible microbial growth.
- Free from filth and foreign organic and inorganic matter

TECHNICAL REQUIREMENTS

The product properties shall comply with the limits shown below



- 1 Pesticide residues, mycotoxins and heavy metals contents in the product shall not exceed the limits that cause health hazards according to
- 2 Microbiological levels in the product shall not exceed the maximum permissible limits according to Sudanese Standard issued in this field
- 3 Radiation level in the product shall not exceed 10 Bq/Kg

PACKAGING

The product shall be packed in sound and strong containers which has never been used before and shall not lead to contamination or change of odor, taste or color of the product and safeguard its hygienic and technological properties

The net weight of the package shall be as follows:

- Small packages: 1 kg.
- Large packages: 50 Kg or more in case of industrial use

LABELING

In addition to the requirements stated in SDS 2889:2011 (Packed food or label specification), the following information shall be shown in the package and the paper documents

PRODUCT NAME AND TYPE	COUNTRY OF ORIGIN	PRODUCTION DATE (MONTH / YEAR) HARVEST DATE (MONTH / YEAR)	NET WEIGHT IN KILOGRAMS	TYPE OF SOYBEAN SEEDS (YELLOW OR MIXED)
SOYBEAN SEEDS				
SHELF LIFE	NAME AND ADDRESS OF THE PRODUCER AND TRADE MARK (IF ANY)			

STORAGE

The product shall be stored in premises that have not been used before for storage of materials that can cause hazards to health. It shall be safe to the extent that protects the product from damage by insects, rodents or humidity and shall be in accordance with SDS 3891 (Food material premises).

SHELF LIFE

In addition to the requirements stated in SDS 092:2012 (Shelf life for food products), the shelf life for the soybean shall be 24 months from the production date

SAMPLING

Samples shall be drawn according to SDS 200:2014 (Sampling of oil seeds)

TESTING

Quality properties shall be tested according to the Sudanese Standard issued by SSMD.

Total impurities shall be tested according to SDS 3870:2007

TRANSPORT

1- The product should be transported under good conditions that protect it from weather changes, insect infestation, rodents, contamination and damage.

2- Means of transport shall be sound and clean to maintain quality of the product and its safety. It shall not have been used before for transportation of pesticides, herbicides or any other materials that can affect the quality of the product.

REFERENCES

Syrian Standard specification 1848:586 (Soybean)