

SOY - TEST [®]

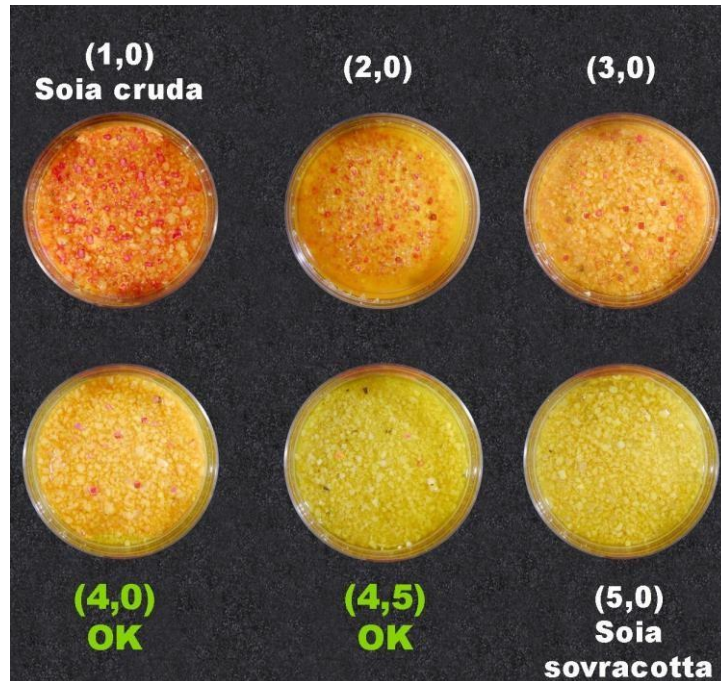
SOY-TEST is an effective reagent to test soybean feed nutritional quality by determining the optimum processing point between inadequate and excessive heat treatment.

SOY-TEST provides a rapid estimation of digestive inhibitors and enzymes that remain from inadequate heat treatment and thus limit efficient utilization of soybean proteins and limit soybean use in urea-containing feeds.

INSTRUCTIONS

Place approximately ½ teaspoon (2cc) of well mixed, cooked, ground soybeans or soybean meal in the small plastic dish provided; cover generously with SOY-TEST solution; swirl gently to spread and wet the sample evenly; let stand on a white surface without agitation for 5 minutes; read the reaction according to the following scale:

- 1.0 Very Active:** Approximately 75% or more of the total surface area covered with active red or pink particles. Estimated pH rise = 2.0
- 2.0 Active:** Surface appears 50% or more covered with active red or pink particles. Estimated pH rise = 0.3-0.5.
- 3.0 Moderately Active:** Surface appears 25% or more covered with active red or pink particles. Estimated pH rise = 0.1-0.25.
- 4.0 Slightly Active:** A few scattered red or pink particles (approx. 5-10). Estimated pH rise = 0.05-0.1.
- 4.5 Trace Activity:** 1 to 5 active red or pink particles. Estimated pH rise = 0.02-0.05. Point at which most digestive inhibitors have been destroyed and the protein amino acids are most available; preferred soybean meal reaction point.
- 5.0 Not Active:** No visible red or pink-colored particles after 5 minutes (10 minutes for full-fat samples). Estimated pH rise = 0.0.
- 6.0 Fully Cooked:** No red or pink-colored particles after an additional 25 minutes of reaction time. Estimated pH rise = 0.0.



*NOTE: Once all trace urease activity is destroyed, overcooking may occur.

IMPORTANT: Full-fat soybean samples must be approximately the same particle size as soybean meal (100% through #10; 40–60% through #20 sieve) and must remain submerged in SOY-TEST for the correct reaction and pH rise estimates. Estimated pH rise ranges are accurate but not guaranteed due to the subjective nature of interpretation of the test.

CAUTION: Keep SOY-TEST at less than 80 F (27C) for best results. Refrigerate (do not freeze) for long term storage. SOY-TEST will turn red-purple when no longer usable.

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