



## Soybeans – Burkina Faso

Bulk yellow soybeans from Burkina Faso for oil crushing, meal production and food/feed applications. Export specifications aligned with recognised soybean grading standards and technical composition data.



<b>Product Code</b>	PS-SY-001
<b>Product Name</b>	Bulk Soybeans (Food & Feed Grade)
<b>Origin</b>	Burkina Faso – central and eastern soybean zones
<b>Scientific Name</b>	Glycine max (L.) Merr.
<b>Primary Uses</b>	Edible oil, soybean meal, food ingredients and feed

### Commercial Snapshot

Soybeans from Burkina Faso participate in West African oilseed flows, supplying crushers, feed manufacturers and food ingredient buyers. In practice, buyers focus on moisture, foreign material, damage, protein and oil within ranges compatible with mainstream import standards, with final prices set at quotation stage.

### Physical & Quality Parameters

#### Export Grades (typical limits)

Parameter	Export Grade 1 (Premium)	Export Grade 2 (Standard)
Moisture (w/w)	≤ 13.0%	≤ 13.5%
Foreign Material (FM)	≤ 1.0%	≤ 2.0%
Splits	≤ 20.0%	≤ 25.0%
Total Damaged Kernels	≤ 2.0%	≤ 3.0%
Heat Damaged Kernels	≤ 0.5%	≤ 1.0%
Other Colour Soybeans (OCS)	≤ 2.0%	≤ 5.0%

Insect Damaged Kernels	≤ 1.0%	≤ 2.0%
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Limits above are broadly aligned with widely used grading references for yellow soybeans (e.g. USDA soybeans standards) while reflecting practical export ranges. Exact acceptance criteria and test methods are defined per contract and lot-specific Certificates of Analysis (COA).

### Recommended Storage Conditions

Temperature 10–25°C with stable conditions; relative humidity ≤65%; dry, well-ventilated warehouses; palletised stacking at least 10–15 cm above the floor and away from walls; integrated pest management with approved fumigation where required.

## Nutritional & Chemical Profile (Indicative)

Component	Typical Range	Notes
Protein	34–38%	On ~13% moisture basis; key driver of meal value
Oil (crude fat)	18–21%	Drives crushing economics and oil yield
Carbohydrates	30–35%	By difference; includes soluble and insoluble fractions
Dietary Fibre	9–12%	Important for certain food and feed applications
Ash	4–5%	Mineral content
Energy	~400–420 kcal/100 g	Estimated from macros

Values are indicative ranges from FAO/USSEC technical materials and other soybean composition references; buyers rely on lot-specific COAs for nutrition and contaminant data.

## Food Safety, Contaminants & Testing

Contaminant and microbiological requirements depend on destination regulations (e.g. Codex, EU, national food and feed law). Typical control parameters include mycotoxins (e.g. aflatoxins, DON), heavy metals, pesticide residues and basic microbiology for whole beans intended for further processing. Buyers may request third-party inspection (SGS/Bureau Veritas) and extended testing programmes as part of contractual specifications.

## Packaging & Logistics

Format	Specification	Typical Use
50 kg PP/jute bags	Woven sacks; labelled with origin, lot ID, harvest season, net weight	Export, inland transport via trucks
100 kg PP/jute bags	Heavier sacks for bulk movements where manual handling is required	Regional and export bulk shipments
FIBC / bulk options	Food/feed-grade large bags or bulk vessel holds	High-volume industrial buyers

Aggregation in Burkina Faso soybean zones → warehousing in central/eastern regions → road transport to West African ports such as Tema (Ghana) or Abidjan (Côte d'Ivoire). Container payloads and load plans are optimised per route, carrier and buyer requirements under FOB, CFR or CIF terms.

## Market Focus & Applications

Segment	Use Case	Notes
Oil Crushing	Pressing/extraction for edible oil and soybean meal	Primary outlet; quality focus on oil yield, FM and da
Animal Feed	Soybean meal and full-fat soy for poultry, aquaculture and livestock	Protein and essential acid profile critical for feed formu
Food Ingredients	Tofu, soymilk, textured soy protein, flours and confectionery	Certain spec programmes may require additional c

Epifresh positions Burkina Faso soybeans as a traceable, documentation-ready input, with moisture, foreign material and damage transparently specified and validated via accredited COAs.

## Contact Information

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For detailed soybeans offers, sample COAs and programme design (origins, quality bands, logistics), please contact the Epifresh export team.