

SINGAPORE STANDARD

# **Specification for soya bean milk and soya bean drink**



Published by

**SPRING**  
singapore  
*Enabling Enterprise*

**SS 302 : 1985**  
(ICS 67.160.20)

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drink**

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ISBN 9971-67-132-8

SS 302 : 1985

This Singapore Standard having been approved by the Food Industry Standards Committee was endorsed by the Standards Council on 27 March 1985

First published, 1985

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SPECIFICATION FOR SOYA BEAN MILK AND SOYA BEAN DRINK

FOREWORD

Commercial production of soya bean beverage in Singapore started in 1952. Today, the beverage is available in bottle, can and brik pack. It is one of the most popular non-carbonated soft drink in Singapore.

There has been increasing interest in the West in soya bean based beverage in the last decade. However, this non-traditional market will only accept soya bean beverage that are free from the "beany flavour" which is characteristic of the local soya bean drink products. Therefore, only a small quantity is exported.

In the sales of Food Act 1974, soya bean milk is classified as a soft drink containing not less than 2% (m/v) protein. This standard also prescribes protein content for soya bean milk to be 2% (m/v) minimum. Amendment to this requirement or addition of other grades of soya bean milk with high minimum protein content will be considered as and when the need arises.

This standard was drawn up by the Technical Committee on Soya Bean Milk and Drink and approved by the Food Industry Standards Committee.

In preparing the specification, reference was made to the following publications:

1. BS 1741 : 1963                      The Chemical Analysis of Liquid Milk and Cream
2. ISO 707 : 1985 (E)                Milk and Milk Products - Sampling
3. ISO 1737 : 1981 (E)                Evaporated Milk and Sweetened Condensed Milk - Determination of Fat Content (Reference Method)
4. SS 148 : 1976                        Recombined and Reconstituted Milk
5. Japan Agricultural Standard : 1975
6. United States Federal Register, Vol 43, No: 182, September 1978
7. Association of Official Analytical Chemists, 13th Edition, 1980
8. FAO/WHO - Technical Report No: 522, 1973
9. Pearson's Chemical Analysis of Foods, 8th edition, 1981
10. Sugar Analysis : ICUMSA Methods, 1979

Acknowledgement is made for the use of information from the overseas publications.

## 1. SCOPE

This standard covers the requirements and methods of test for soya bean milk and soya bean drink that have been subjected to a sterilization process.

## 2. DEFINITIONS

**2.1 Soya Bean Milk.** Soya bean milk is the water extract from wholesome soya beans or defatted soya bean flour or full fat soya bean flour. It may contain sugar, colouring matters, flavouring matters, emulsifiers, stabilizers, and added vitamins and minerals.

**2.2 Soya Bean Drink.** Soya bean drink is prepared in the same manner as soya bean milk except it has lower protein and fat contents. It may contain sugar, colouring matters, flavouring matters, emulsifiers, stabilizers, and added vitamins and minerals.