

Ministry of Agriculture, Livestock and Supply	BINAGRI –
SISLEGIS	
<b>Normative Instruction 11/2007</b> 05/16/2007	

MINISTRY OF AGRICULTURE, LIVESTOCK AND SUPPLY

OFFICE OF THE MINISTER

NORMATIVE INSTRUCTION No. 11, OF MAY 15, 2007

THE MINISTER OF STATE FOR AGRICULTURE, LIVESTOCK AND SUPPLY, in the use of the attribution conferred by art. 2, of Decree No. 5741, of March 30, 2006, in view of the provisions of Law No. 9972, of May 25, 2000, Decree No. 3664, of November 17, 2000, and what is contained in Process No. 21000.014080/2005-73, resolves:

Art. 1st Establish the Soybean Technical Regulation, defining its official classification standard, with the requirements of identity and intrinsic and extrinsic quality, sampling and marking or labeling, in the form of the Annex.

Art. 2nd In soybean destined for export, the aspects related to its identity and quality, not contemplated in the contracts referring to this operation, will observe as a reference the provisions of this Normative Instruction.

Art. 3rd Any doubts that may arise in the application of this Normative Instruction will be resolved by the Ministry of Agriculture, Livestock and Supply.

Art. 4 This Normative Instruction comes into force within 60 (sixty) days from the date of its publication.

Art. 5° It is revoked the [Ordinance MA No. 262, of November 23, 1983](#).

REINHOLD STEPHANES

ATTACHMENT

TECHNICAL REGULATION OF SOYBEANS

CHAPTER I

GENERAL PROVISIONS

Art. 1 The purpose of this Technical Regulation is to define the official soy classification standard, considering its identity and intrinsic and extrinsic quality, sampling and marking or labeling requirements.

Art. 2 For the purposes of this Regulation, it is considered:

I - soybean: grains from the species *Glycine max* (L) Merrill;

II - identity: set of parameters or technical characteristics that allow identifying or characterizing a product or process in terms of botanical aspects, appearance, preparation methodology, nature or form of processing, processing or industrialization, mode of presentation, as the case may be;

III - quality: set of parameters or extrinsic or intrinsic characteristics of a product or a process, which make it possible to determine its quali-quantitative specifications, through aspects related to the tolerance of defects, measurement or content of essential compositional factors, organoleptic characteristics, hygienic- sanitary or technological;

IV - damaged: grains or pieces of grain that are burnt, burned, moldy, fermented, germinated, damaged, immature and flat:

- a) burnt: charred grains or pieces of grain;
- b) burned: grains or pieces of grains that are visibly fermented in their entirety and with a pronounced dark brown color, affecting the cotyledon;(Writing given by [Normative Instruction 37/2007/MAPA](#))
- c) moldy: grains or pieces of grains that have fungus (mold or mildew) visible to the naked eye;
- d) fermented: grains or pieces of grains that, due to the fermentation process, have undergone a visible change in the color of the cotyledon other than that defined for burning;
- e) germinated: grains or pieces of grains that visibly show the emission of the radicle;
- f) damaged: grains or pieces of grains that have stains on the pulp, altered and deformed, perforated or attacked by diseases or insects, in any of their evolutionary stages;
- g) immature: grains with an oblong shape, which are intensely green, as they have not reached their complete physiological development and which may appear wrinkled; It is(Writing given by [Normative Instruction 37/2007/MAPA](#) )
- h) flat grains: grains with an irregular shape that are wrinkled, atrophied and [devoid of internal mass.\(Added by Normative Instruction 37/2007/MAPA \)](#)

V - crushed: grains that are crushed, with the cotyledons and tegument broken by mechanical damage, excluding from this defect grains that are cracked in their tegument;

VI - broken and broken: pieces of grain, including cotyledons, which are retained in the sieve of circular sieves of 3.0 mm (three millimeters) in diameter;

VII - greenish: grains or pieces of grains with complete physiological development that present a totally greenish color in the cotyledon;

VIII - purple spot: grains with purple spots on the tegument;

IX - coffee stain or hilum spillage: beans that show dark spots starting from the hilum;

X - foreign matter and impurities: any material that leaks through sieves that have the following characteristics: plate thickness of 0.8 mm (zero point eight millimeters); quantity of holes of 400/100 cm<sup>2</sup> (four hundred by one hundred square centimeters);

diameter of the holes of 3.0 mm (three millimeters) or that are retained in them, but which is not soy, including pods that have not been threshed; the soybean husk (film) retained on the sieve is not considered an impurity;

XI - humidity: percentage of water found in the product sample free of foreign matter and impurities, determined by an official method or by a device that gives an equivalent result;

XII - serious defects: those whose impact on the grain seriously compromise the appearance, conservation and quality of the product, restricting or making its use unfeasible; it is the burned, moldy and burnt grains;

XIII - light defects: those whose incidence on the grain does not restrict or make the use of the product unfeasible, as they do not seriously compromise its appearance, conservation and quality; they are fermented, damaged, germinated, immature, flat, greenish, crushed, broken and broken grains;

XIV - batch: quantity of product with perfectly defined identity, quality and presentation specifications;

XV - substances harmful to health: foreign substances or agents of biological, chemical or physical origin that are harmful to health, such as mycotoxins, residues of phytosanitary products or other contaminants, provided for in specific legislation in force, not being considered the product the value of which is within the maximum limits laid down;

XVI - macroscopic matters: those foreign to the product that can be detected by direct observation (naked eye), without the aid of optical instruments and that are related to risk to human health according to specific legislation in force;

XVII - microscopic matters: those foreign to the product that can be detected with the aid of optical instruments and that are related to risk to human health according to specific legislation in force;

XVIII - particles with unknown toxicity: strange particles, grains or parts thereof, different from their natural condition, with suspected toxicity.

## CHAPTER II

### IDENTITY AND INTRINSIC AND EXTRINSIC QUALITY REQUIREMENTS

Art. 3 The soy identity requirement is identified by the product's own species, as provided in item I, art. 2, of Chapter I, of this Technical Regulation.

Art. 4th Soybean quality requirements will be defined in Groups, depending on the proposed use; in Classes, depending on the color of the grain and in Types, depending on the quality according to the tolerance percentages established in Tables 1 and 2 of this Chapter.

§ 1 According to the proposed use, soybeans will be classified into two groups, with the interested party being responsible for this information:

I - Group I: soy intended for fresh consumption; II -

Group II: soybean destined for other uses.

§ 2 According to the color of the grain, soybeans will be classified into 2 (two) Classes, defined as follows:

I - Yellow: consists of soy that has a yellow, green or pearl color integument, the interior of which is yellow, yellowish, light or whitish in cross section, admitting up to 10% (ten percent) of soybeans other colours;

II - Mixed: is the one that does not fit in the Yellow Class.

§ 3 Group I and Group II soybeans will be classified into 2 Types, defined according to their quality, according to the tolerance percentages, established in Tables 1 and 2, below:

I - Table 1 - Maximum tolerance limits, expressed in percentage, for Group I soybeans:

Type	Damaged				greenish	Parties broken and dented	Subjects strange and impurities
	Total of Burning and burned	maximum of burned	moldy	Total (1)			
1	1.0	0.3	0.5	4.0	2.0	8.0	1.0
two	2.0	1.0	1.5	6.0	4.0	15.0	1.0

(1) The sum of burnt, burnt, moldy, fermented, sprouted, damaged, immature, and flat.

II - Table 2 - Maximum tolerance limits, expressed in percentage, for Group II soybeans:

Type	Damaged				greenish	Parties broken And dented	Strange subjects and impurities
	Total of Burning and burned	Maximum of burned	moldy	Total (1)			
Standard	4.0	1.0	6.0	8.0	8.0	30.0	1.0
Basic							

(1) The sum of burnt, burnt, moldy, fermented, sprouted, damaged, immature, and flat.

§ 4 The humidity must be compulsorily determined, but it will not be considered for the purpose of classification into types, with a maximum percentage of 14% (fourteen percent) being recommended.

Art. 5th The soybean must be physiologically developed, healthy, clean, dry and free of strange or inappropriate odors to the product.

Single paragraph. The limits and procedures to be adopted when verifying the presence of particles with unknown toxicity must be those set out in the [Normative Instruction No. 15, of June 9, 2004](#).

Art. 6 Soybean that does not meet, in one or more aspects, the quality specifications set out in Tables 1 and 2, of Chapter II, of this Technical Regulation, for Type 2, for Group I soybeans and for Type 2 shall be classified as Out of Type. the Basic Standard, in Group II soybeans.

§ 1 Soybeans classified as Out of Type due to serious defects (burned, burned and moldy) cannot be marketed when intended directly for human consumption, and may be reprocessed for the purpose of framing the type when the sum of the percentage of these defects is up to 12 % (twelve percent).

§ 2 Soybeans classified as Out of Type due to foreign matter and impurities cannot be marketed when intended directly for human consumption and may be reprocessed for the purpose of fitting into Type.

§ 3 Soybeans classified as Out of Type due to minor defects may be:

I - marketed as it is, provided it is identified as such;

II - reprocessed, unfolded or recomposed for the purpose of framing in type.

Art. 7. The lot of soybeans that present, per kilogram of sample, two or more castor bean berries or other seeds of toxic species in their natural state must obligatorily be reprocessed before proceeding with their classification.

Art. 8 Soybeans that present one or more of the characteristics indicated below will be disqualified and prohibited from being internalized and sold:

I - poor state of conservation;

II - percentage of serious defects greater than 12% (twelve percent) for soybeans intended directly for human consumption;

III - percentage of serious defects greater than 40% (forty percent) for soybeans intended for other uses;

IV - strange odor (acid or sour) of any nature, inappropriate to the product, which prevents its use;

V - presence of live or dead insects or parts thereof in the product already classified and intended directly for human consumption;

VI - presence of toxic seeds in soy intended directly for human consumption.

Art. 9 Whenever it deems necessary, the Ministry of Agriculture, Livestock and Supply may require the analysis of substances harmful to health, macroscopic matters, microscopic and microbiological findings related to the risk to human health, in accordance with the specific legislation in force, regardless of the result of the classification of the product, provided that it has not already been considered disqualified.

Single paragraph. Soybeans will be disqualified when the analysis referred to in the caput verifies the presence of the referred substances in limits higher than the maximum established in the current legislation.

Art. 10. When the legal entity responsible for the classification verifies that the product has been declassified, it must communicate the fact to the Competent Technical Sector of the Federal Superintendence of Agriculture - SFA of the Federation Unit where the product is stored, for the appropriate measures to be taken.

Art. 11. It will be up to the Ministry of Agriculture, Livestock and Supply to decide on the destination of the disqualified product, and may, for this purpose, articulate itself in the situations in which it fits, with other official bodies.

## SAMPLING REQUIREMENTS

Art. 12. Prior to sampling, the general conditions of the product batch must be observed and if there is any abnormality, such as the presence of live insects or the existence of any of the disqualifying characteristics (strange odor, poor condition, generalized appearance of mold, among others others), the specific procedures provided for in articles 7, 8, 9, 10 and 11, of Chapter II, of this Technical Regulation must be adopted.

Single paragraph. If there is any abnormality, prior to classification, purge or any other form of control or improvement of the product must be required, as the case may be, in the manner established in the specific legislation.

Art. 13. The natural or legal person who collects the sample will be legally responsible for the representativeness of the sample, in relation to the batch or volume from which it originated.

Art. 14. The collection of samples in road, rail and waterway transport must be carried out at points evenly distributed in the vehicle, in a random manner, according to the criteria established in Table 3 - Number of sample collection points according to the size of the lot, in depths that reach the upper third, middle and lower third of the load to be sampled, as follows:

Table 3 - Number of sample collection points according to lot size

Quantity of the product that constitutes the lot (tons)	Minimum number of points to be sampled
up to 15 tons	5
more than 15 up to 30 tons	8
more than 30 tons	11

Single paragraph. The total product sampled must be homogenized, quartered and reduced by 3kg (three kilograms) to compose at least 3 (three) samples, consisting of 1kg (one kilogram) each, which will be representative of the batch.

Art. 15. The collection of samples in handling equipment or grains in movement during loading, unloading or transfer operations must be done with appropriate equipment, performing collections of 500g (five hundred grams) on conveyor belts and extracting at least , 10kg (ten kilograms) of product for each fraction of 500t (five hundred tons) of the quantity of product to be sampled, at regular intervals of equal times, calculated according to the flow rate of each terminal.

§ 1 The 10kg (ten kilograms) extracted from each fraction of 500t (five hundred tons) must be homogenized, quartered and reserved to compose the sample that will be analyzed every 5000t (five thousand tons) of the lot.

§ 2 For every 5000t (five thousand tons), add the 10 (ten) partial samples that were reserved to compose the sample to be analyzed as provided for in § 1 of this article, homogenize and divide at least 3 (three) times until obtaining 3kg (three kilograms) of product to compose, at least, the 3 (three) sample copies, consisting of 1kg (one kilogram) each.

Art. 16. The collection of samples in silos and bulk warehouses will be carried out in the reception or dispatch system of the storage unit, proceeding according to the instructions for sampling in handling equipment provided for in art. 15 of this Technical Regulation.

Art. 17. Sample collection in bagged product will be done at random, in at least 10% (ten percent) of the bags, and must cover all sides of the pile formed by the bags.

Single paragraph. The minimum collection quantity will be 30g (thirty grams) per bag, until the product contains at least 5kg (five kilograms), which must be homogenized, quartered and reduced by 3kg (three kilograms) to compose at least 3 (three) samples, consisting of 1 kg (one kilogram) each, which will be representative of the batch.

Art. 18. When collecting a sample in a packaged product, a number of packages must be removed that total at least 10 kg (ten kilograms), regardless of the batch size, since the packaged product is homogeneous.

Single paragraph. The extracted product must be homogenized, quartered and reduced to 3 kg (three kilograms) to compose at least 3 (three) samples, of 1 kg (one kilogram) each, which will be representative of the lot.

Art. 19. The remaining quantity from the sampling, homogenization and quartering process will be replaced in the batch or returned to the product holder.

Art. 20. Samples extracted according to the procedures described in this Chapter must be properly packaged, sealed, identified and authenticated.

Single paragraph. The copies of the collected samples will have the following destination: 1 (one) copy must be delivered to the interested party and the other copies will be destined to the Company or Entity that will carry out the classification, one of which must remain as counterproof.

Art. 21. When the sample is collected and sent by the interested party, the same criteria and sampling procedures provided for in this Technical Regulation must be observed.

Art. 22. Once the product is in conditions to be classified, the sample destined for classification must be homogenized, reduced by the quartering process until obtaining the

working sample, that is, at least 125g (one hundred and twenty-five grams) , weighed on a previously calibrated scale, recording the weight obtained for the purpose of calculating the percentages of tolerances provided for in Tables 1 and 2, of Chapter II, of this Technical Regulation.

Art. 23. From the remainder of the sample destined for the classification of 1 kg (one kilogram), a subsample for the determination of moisture must also be obtained through the quartering process, from which foreign matter and impurities will be removed.

§ 1 The weight of the subsample must be in accordance with the recommendations of the manufacturer of the equipment used to verify the humidity.

§ 2 Once the humidity has been verified, the value found in the Report and in the Classification Certificate must be written down.

Art. 24. With the working sample in hand, a circular sieve of 3.0 mm (three millimeters) in diameter must be used, performing continuous and uniform movements for 30s (thirty seconds), observing the criteria below:

I - unthreshed pods will be considered impurity;

II - the soy bean film that remains on the sieve will not be considered an impurity;

III- the impurities and foreign matter that are retained in the sieve will be collected manually, added and weighed to those that leak in the sieve and their percentage determined, writing down the value found in the report.

Art. 25. To determine the defects, the weight of the sample free of foreign matter and impurities must be measured, noting the weight obtained in the classification report, which will be used later to calculate the percentage of defects.

Single paragraph. Subsequently, the damaged grains (burned, burned, moldy, fermented, germinated, damaged, immature and stale), greenish, broken, broken and crushed grains must be separated, observing the following criteria:

I - whenever there are doubts as to the identification of any defect in the soybean, it must be cut, transversely to the cotyledons, in the affected region;

II - if the grain has more than one defect, the most serious defect will prevail for the purpose of classification and classification in type, considering the following scale of gravity in descending order: burnt, burned, moldy, fermented, greenish, germinated, damaged , immature, hollow, dented, broken and broken;

III - in the case of damaged grains, separate the grains attacked by sucking insects (bites), weigh and find the percentage, dividing this by 4 (four), the result of which must be added to the percentages of other damaged grains, if they occur in the sample;

add the percentage of damaged grains found to the other percentages of damaged grains, and this sum is used for subsequent classification of the product in Tables 1 and 2, of Chapter II, of this Technical Regulation, as the case may be;



IV - weigh the crushed, broken and broken grains already separated and find the percentage to fit in Tables 1 and 2, of Chapter II, of this Technical Regulation, as the case may be; do not consider as a defect the mashed grain without breaking the integument;

V - weigh the greenish grains and find the percentage for use in Tables 1 and 2, of Chapter II, of this Technical Regulation, as the case may be;

VI - beans with purple stain and beans with coffee stain will not be considered as defects;

VII - weigh all the defects separately and write down the weight and percentage found for each one in the classification report, converting the values using the following formula, the result being expressed with 1 (one) decimal place:

$$\% = \frac{\text{defect weight (g)}}{\text{sample weight (g)}} \times 100$$
 Art. 26. Classify the product in Type, considering the percentages found, according to the distribution of defects and respective tolerances, contained in Tables 1 and 2, of Chapter II, of this Technical Regulation, as the case may be.

Art. 27. The product must be classified according to the worst type found.

Art. 28. To determine the Class, the weight of the sample free of defects must be measured, noting the weight obtained in the classification report, which value will be used later to calculate the percentage of grains of other colors.

§ 1 If the sample contains grains of other colors than those allowed for the yellow class, separate them, weigh them and record the values found in the respective field of the report, converting the values using the formula:

$$\% = \frac{\text{weight of grains of other colors (g)}}{\text{weight of the sample (g)}} \times 100$$
 § 2 Check if the percentage found is within the maximum value allowed for the Yellow Class; if this value is higher than that allowed for the Yellow class, the soybean will be considered as part of the Mixed Class.

Art. 29. Once the classification is completed and if the soybean is considered Out of Type, Declassified or Mixed Class, state it in the Report and in the Certificate of Classification of the reasons that caused these situations, according to the case.

Art. 30. Review, date, stamp and sign the Report and the Classification Certificate, both of which must include the stamp, the name of the classifier and its registration number with the Ministry of Agriculture, Livestock and Supply.

Art. 31. In order to standardize the classification criteria, a photographic reference will be prepared, identifying and characterizing each defect.

## CHAPTER IV

### MARKING AND LABELING REQUIREMENTS

Art. 32. Soy can be sold in bulk, bagged or packaged.

§ 1 The packages used in the packaging of soybeans may be made of natural, synthetic materials or any other suitable material.

§ 2 The specifications regarding the manufacture and capacity of the packages must be in accordance with the specific legislation in force.

Art. 33. The product quality specifications contained in the marking or labeling must be in accordance with the respective Certificate of Classification.

§ 1 In the case of products packaged for sale directly to human consumption, the marking or labeling must contain the following information:

I - relating to product classification:

- a) group;
- b) class, which will be mandatory only when the soy is considered to be of the Mixed Class;
- c) type;

II - relating to the product and its person in charge:

- a) product sales name (the word "soybean" plus the product's trademark);
- b) batch identification, which will be the responsibility of the interested party;
- c) corporate name, CNPJ, address of the packaging company or the person responsible for the product

§ 2 In the case of bulk products intended for direct sale to human consumption, they must be identified and the information placed in a prominent place, containing at least the following information:

I - name of sale of the product;

II - group;

III - class, which will be mandatory only when the soy is considered to be in the Mixed Class;

IV - type.

§ 3 In the case of the imported product, in addition to the requirements contained in items "a", "b" and "c" of item I and "b" of item II, all of § 1, of this article, of this Technical Regulation, it must present also the following information:

I - country of origin;

II - name and address of the importer.

§ 4 The marking or labeling must be easy to see and difficult to remove, ensuring correct, clear, precise, conspicuous information in Portuguese, complying with the requirements set forth in the specific legislation in force.

§ 5 The qualitative information referring to the Group must be spelled with the word "Group" followed by the Roman numeral and the expressions "soy intended for consumption in natura" or "Soy intended for other uses", as the case may be; the Class must be spelled out in full, when identification is required; the Type must be spelled with the word "Type", followed by the corresponding Arabic numeral or with the expression "Basic Standard", where appropriate; and, when the soybean does not fit into the Type or is Disqualified, the

*"Office translation for guidance only"*

information must be written with the expression "Out of Type", or "Out of the Basic Standard", or even, "Disqualified", as the case may be.

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