


Product Specification
Faba Bean Flour 100

Supplier	Origin	ID
AGT Foods	USA	4170

Description

Faba Bean Flour 100 is the mechanically milled and processed portion of the dehulled split faba bean cotyledons of sound, healthy, dry and clean Faba Beans (*Vicia faba*)

Physical Standards

Composition	Faba Bean Flour
Colour	Light grey
Flavour	Typical of faba bean flour without any off flavour
Odour	Typical of faba bean flour without any off odour

Attributes of COA

Analysis	Values	Units	Tolerance
Moisture	13	%	Max
Protein	29	% d.m	Min
Fat	3	% d.m	Max
Starch	40	% d.m	Min

Physical Characteristics

Analysis	Values	Units	Tolerance
Particle Over 30 Mesh (595 µm)	0	%	0
Particle Size Through 100 Mesh (149 µm)	95	%	Min

Microbiological Characteristics

Analysis	Min	Optimum	Max	Units
Cold Paste Viscosity	2300	2600	3600	cP
Black Specks	Nil	4	10	Count 4/4 inch glass plate

Analysis	Values	Units	Tolerance
Aerobic Plate Count	100,000	CFU/g	Max
Mould & Yeast	2,000	CFU/g	Max
E.Coli	Negative	CFU/10g	Max
Salmonella	Negative	CFU/375g	Max

Heavy Metals

Analysis	Values	Units	Tolerance
Lead	< 0.025	ppm	Max
Arsenic	< 0.05	ppm	Max
Mercury	< 0.02	ppm	Max
Cadmium	< 0.01	ppm	Max

Nutrition Information	Per 100g As Is	Units	Per 100g As Is	Units
	Energy		1488 kj	Starch
Protein		29.6 g	Dietary Fibre (total)	6.8 g
Cholesterol		0 mg	Dietary Fibre (insoluble)	5.6 g
Carbohydrates (total)		56.1 g	Dietary Fibre (soluble)	1.2 g
Carbohydrates (available)		49.3 g	Sugars	2.1 g

Fat and Fatty Distribution Profile	Per 100g As-Is	Values	Per 100g As-Is	Values
	Fat		2.5 g	Monounsaturated Fatty Acids
Saturated Fatty Acids		0.5 g	Polyunsaturated Fatty Acids	1.4 g

Minerals	As-Is	Values	As-Is	Values
	Calcium		47.7 mg	Potassium
Iron		5.6 mg	Magnesium	950 ppm
Sodium		4.6 g	Zinc	30 ppm

Amino Acid Profile	Essential Amino Acids	Values %	Non-Essential Amino Acids	Values %
	% Amino Acid in product As Is Basis	Histidine	0.9	Alanine
Isoleucine		1.7	Asparagine	3.3
Leucine		2.1	Cysteine	0.5
Lysine		1.9	Glutamine	4.5
Methionine		0.5	Glycine	1.3
Phenylalanine		1.5	Serine	1.4
Threonine		1.1	Tyrosine	1.2
Valine		1.9	Arginine	2.2
Tryptophan		0.2	Proline	1.17

Anti-Nutritional Attributes	Parameter	Values	Unit
	Urease Activity / pH rise	< 0.02	Unit
	Chloride Soluble	0.06	%
	Free Urea	< 0.05	g / kg
	Polyphenols, total	< 1,010	mg / kg

Allergen Declaration

Analysis	Values	Unit
Gluten	< 20	ppm
Mustard	< 2.5	ppm
Soy Flour	< 2.5	ppm

Certified gluten-free per Gluten-Free Certification Program (GFCP) Standards and Policies

Claims and Certifications

Halal - Certified
Kosher – Certified
Non-GMO

Packaging and Labelling

25kg net weighted multi-layer paper bag
Label is printed on bags: product name, net weight, production date, best before date and Lot number

Shelf Life and Storage

24 months from date of production.
Product is recommended to be stored under conditions not exceeding 25 degrees Celsius and with less than 65% relative humidity

Quality Certifications

AGT Foods USA: ISO 22000:2005
TFB Trading: HACCP

Guidance on use of information:

The information detailed in this specification is provided by our supplier which includes maximum tolerance levels at the time of testing. These results may vary dependant on test methods.

Intended Use:

This product is an agricultural commodity processed in order to meet or exceed this specification as detailed above and it intended for sale to manufactures are wholesalers. It is the responsibility of the purchaser to ensure the product is suitable for sale to their business and retail customers. This includes provision of the appropriate consumer labelling content that incorporates a 'direction for use statement' and/or 'warning statements' to mitigate any risks arising from the nature of the product.