


**Product Specification**
**Faba Bean Flour V-6000 Deflavoured**

<b>Supplier</b>	<b>Origin</b>	<b>ID</b>
AGT Foods	USA	4171

**Description**

Faba Bean Flour V-6000 is the mechanically milled and processed portion of the dehulled split faba bean cotyledons of sound, healthy, dry and Faba Beans (*Vicia faba*)

**Physical Standards**

<b>Composition</b>	Faba Bean Flour
<b>Colour</b>	Light Yellow
<b>Flavour</b>	Typical of faba bean flour without any off flavour
<b>Odour</b>	Typical of faba bean flour without any off odour

**Attributes of COA**

Analysis	Values	Units	Tolerance
<b>Moisture</b>	10	%	Max
<b>Protein</b>	14	% d.m	Min
<b>Fat</b>	3	% d.m	Max
<b>Starch</b>	55	% d.m	Min

**Physical Characteristics**

Analysis	Values	Units	Tolerance
<b>Particle Size Over 60 Mesh (250 µm)</b>	0	%	0
<b>Particle Size Through 100 Mesh (149 µm)</b>	90	%	Min

**Microbiological Characteristics**

Analysis	Values	Units	Tolerance
<b>Aerobic Plate Count</b>	10,000	CFU/g	Max
<b>Mould &amp; Yeast</b>	200	CFU/g	Max
<b>E.Coli</b>	Negative	CFU/10g	Max
<b>Salmonella</b>	Negative	CFU/375g	Max

**Heavy Metals**

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

Nutrition Information	Per 100g As Is	Units	Per 100g As Is	Units
	<b>Energy</b>		370 kcal	<b>Sugars</b>
<b>Dietary Fibre (total)</b>		3.8 g	<b>Sucrose (total)</b>	2.8 g
<b>Carbohydrates (available)</b>		67.4 g	<b>Cholesterol</b>	0 g

Fat and Fatty Distribution Profile	Per 100g As-Is	Values	Per 100g As-Is	Values
	<b>Fat</b>		1.4 g	<b>Unsaturated Fatty Acids</b>
<b>Saturated Fatty Acids</b>		0.3 g	<b>Trans Fatty Acids</b>	0 g

Minerals	As-Is	Values	As-Is	Values
	<b>Sodium</b>		3.7 g	<b>Potassium</b>

Allergen Declaration	Analysis	Values	Unit
	<b>Gluten</b>		< 20
<b>Mustard</b>		< 2.5	ppm
<b>Soy Flour</b>		< 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.