


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

<b>Supplier</b>	<b>Origin</b>	<b>ID</b>
AGT Foods	USA	4172

**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 Grey
<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>Over 30 Mesh (595 µm)</b>	0	%	0
<b>Particle Size Through 100 Mesh (149 µm)</b>	90	%	Min
<b>Black Specks</b>	10	Count	Max
<b>Cold Paste Viscosity</b>	6000	cP	5200-6300

**Microbiological Characteristics**

Analysis	Values	Units	Tolerance
<b>Aerobic Plate Count</b>	100,000	cfu/g	Max
<b>Mould &amp; Yeast</b>	2,000	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
	Energy		1525 kj	Starch
Protein		18.1 g	Dietary Fibre (total)	3.8 g
Cholesterol		0 mg	Dietary Fibre (insoluble)	3.8 g
Carbohydrates (total)		71.2 g	Dietary Fibre (soluble)	0 g
Carbohydrates (available)		67.4 g	Sugars	2.6 g

Fat and Fatty Distribution Profile	Per 100g As-Is	Values	Per 100g As-Is	Values
	Fat		1.1 g	Monounsaturated Fatty Acids
Saturated Fatty Acids		0.2 g	Polyunsaturated Fatty Acids	0.6 g

Minerals	As-Is	Values	As-Is	Values
	Calcium		21.4 mg	Magnesium
Iron		4.6 mg	Molybdenum	0.93 ppm
Phosphorus		6700 mg	Zinc	30 ppm
Sodium		3.7 g	Copper	6.59 ppm
Potassium		781 mg	Selenium	0.062 ppm

Vitamins	As-Is Basis	Values / Unit	As-Is Basis	Values / Unit
	Vitamin A		80 IU/100g	Folic Acid (B9)
Thiamine (B1)		0.5 mg/100g	Vitamin B12	0.1 mg/kg
Riboflavin (B2)		1 mg/100g	Vitamin C	20 mg/kg
Niacin (B3)		37.9 mg/100g	Vitamin D3	40 IU/100g
Pantothenic Acid (B5)		1 mg/100g	Vitamin E	10 IU/kg
Pyridoxine (B6)		0.5 mg/100g	Choline Chloride	449 mg/kg
Biotin (B7)		5 m/ kg		

Amino Acid Profile	Essential Amino Acids	Values %	Non-Essential Amino Acids	Values %
	% Amino Acid in product As Is Basis	Histidine	0.49	Alanine
Isoleucine		0.82	Asparagine	2.23
Leucine		1.42	Cysteine	0.26
Lysine		1.27	Glutamine	3.22
Methionine		0.15	Glycine	0.85
Phenylalanine		0.81	Serine	0.69
Threonine		0.65	Tyrosine	0.58
Valine		0.92	Arginine	1.74
Tryptophan		0.18	Proline	0.69

<b>Anti-Nutritional Attributes</b>	<b>Parameter</b>	<b>Values</b>	<b>Unit</b>
	<b>Urease Activity / pH rise</b>	< 0.02	Unit
	<b>Chloride Soluble</b>	0.01	%
	<b>Free Urea</b>	< 0.05	g / kg
	<b>Polyphenols, total</b>	1850	mg / kg

<b>Allergen Declaration</b>	<b>Analysis</b>	<b>Values</b>	<b>Unit</b>
	<b>Gluten</b>	< 20	ppm
	<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.