


Product Specification
Faba Protein 60 Deflavoured

Supplier	Origin	ID
AGT Foods	USA	4174

Description

Faba Bean Protein 60 Deflavoured 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

Composition	Faba Bean Flour with high protein content
Colour	Light Grey
Flavour	Bland and natural faba bean protein without any off flavour
Odour	Bland and natural faba bean protein without any off odour

Attributes of COA

Analysis	Values	Units	Tolerance
Moisture	10	%	Max
Protein	60	% d.m	Min
Fat	4	% d.m	Max
Starch	2	% d.m	Min

Physical Characteristics

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

Microbiological Characteristics

Analysis	Values	Units	Tolerance
Aerobic Plate Count	10,000	CFU/g	Max
Mould & Yeast	200	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		1468 kj	Starch
Protein		60.2 g	Dietary Fibre (total)	14.4 g
Cholesterol		0 g	Dietary Fibre (insoluble)	13.6 g
Carbohydrates (total)		26.8 g	Dietary Fibre (soluble)	0.9 g
Carbohydrates (available)		12.4 g	Sugars	2.1 g

Fat and Fatty Distribution Profile	Per 100g As-Is	Values	Per 100g As-Is	Values
	Fat		3.2 g	Monounsaturated Fatty Acids
Saturated Fatty Acids		0.6 g	Polyunsaturated Fatty Acids	1.8 g

Minerals	As-Is	Values	As-Is	Values
	Calcium		124 mg	Magnesium
Iron		6.1 mg	Molybdenum	16 ppm
Phosphorus		7750 ppm	Zinc	79.7 ppm
Sodium		5.6 mg	Copper	24.8 ppm
Potassium		1860 mg	Selenium	0.65 ppm

Vitamins	As-Is Basis	Values / Unit	As-Is Basis	Values / Unit
	Vitamin A		69 IU/100g	Folic Acid (B9)
Thiamine (B1)		0.3 mg/100g	Vitamin B12	0.026 mg/kg
Riboflavin (B2)		0.3 mg/100g	Vitamin C	0 mg/kg
Niacin (B3)		2.2 mg/100g	Vitamin D3	0 IU/100g
Pantothenic Acid (B5)		0.3 mg/100g	Vitamin E	0.75 IU/kg
Pyridoxine (B6)		0 mg/100g	Choline Chloride	1410 mg/kg
Biotin (B7)		0.06 mg/kg		

Amino Acid Profile	Essential Amino Acids	Values %	Non-Essential Amino Acids	Values %
	% Amino Acid in product As Is Basis	Histidine	1.72	Alanine
Isoleucine		2.89	Asparagine	6.97
Leucine		4.95	Cysteine	0.76
Lysine		4.10	Glutamine	11.00
Methionine		0.42	Glycine	3.08
Phenylalanine		2.86	Serine	3.32
Threonine		2.33	Tyrosine	2.19
Valine		3.01	Arginine	5.96
Tryptophan		0.63	Proline	3.04

Allergen Declaration

Analysis	Values	Unit
Gluten	< 3.0	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.