


Product Specification
Faba Bean Isolate 90C

Supplier	Origin	ID
AGT Foods	China	4176

Description

Faba Bean 90C is the mechanically milled and wet fractioned portion of the dehulled faba bean cotyledons of sound, healthy, dry and clean Faba Bean (Vicia Faba)

Physical Standards

Composition	Faba Bean Protein Isolate
Colour	Light Yellow
Flavour	Typical of Bean Protein without any off flavour
Odour	Typical of Bean Protein without any off odour

Macronutrient Characteristics

Analysis	Expected	Units	Operator
Moisture	8	%	Max
Protein	88	% d.m	Min
Ash	6	%	Max
Crude Fiber	3	%	Max

Physical Characteristics

Analysis	Expected	Units	Operator
Particle Size Through 100 Mesh (149 μ)	95	%	Min
pH	6 - 7	5 % solution	Avg.
Bulk Density (untapped)	300 - 400	g/L	Avg.

Microbiological Characteristics

Analysis	Expected	Units	Operator
Aerobic Plate Count	10,000	CFU/g	Max
Mould & Yeast	200	CFU/g	Max
Total Coliform	0.3	MPN/g	Max
E.Coli	Negative	CFU/g	Max
Salmonella	Negative	CFU/25g	Max
Staphylococcus aureus	Negative	CFU/g	Max
Listeria monocytogenes	Negative	CFU/g	Max

Heavy Metals

Analysis	Expected	Units	Operator
Lead	0.2	ppm	Max
Arsenic	0.1	ppm	Max
Mercury	0.1	ppm	Max
Cadmium	0.1	ppm	Max

Nutrition Information	Analysis – Average 100g		Analysis - Average 100g	
		Expected		Expected
Energy		1653 kj	Protein	84 g
Total Fat		5.9 g	Total Sugars	0 g
Saturated Fat		1.6 g	Sodium	0.6 g
Carbohydrates		1 g	Salt (NaCl)	0.28 g
Starch		1 g	Calcium	0.04 g
Dietary Fibre		1 g	Iron	0.03 g
			Vitamin D	Not Detected

Amino Acid Profile	Analysis – 100g		Analysis – 100g	
		Expected		Expected
Aspartic Acid		9.44 g	Methionine	0.89 g
Threonine		3.15 g	Isoleucine	4.25 g
Serine		4.53 g	Leucine	8.08 g
Glutamic Acid		15.49 g	Tyrosine	3.54 g
Proline		3.97 g	Phenylalanine	4.3 g
Glycine		3.6 g	Lysine	5.78 g
Alanine		3.85 g	Histidine	2.3 g
Cystine		1.04 g	Arginine	8.47 g
Valine		4.32 g	Tryptophan	0.79 g

Allergen Declaration	Analysis	Expected	Units	Operator
	Gluten		20.00	ppm
Soy Flour		2.5	ppm	<

Claims and Certifications
Halal - Certified
Kosher – Certified
Non-GMO

Packaging and Labelling
20kg net weighted multi-layer paper bag
Label is printed on bags

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
Processing facility in China: BRC, 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 is intended for sale to manufacturers and 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.

Please note: This specification is awaiting final approval by our supplier.