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**PRODUCT SPECIFICATION: Faba Bean Flour 100**

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 (<i>Vicia Faba</i>)					
Origin	USA					
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in ISO 22000 certified facilities under licence and supervision operated by AGT Foods USA					
Physical Standards	Composition		Faba bean flour			
	Colour		Light grey			
	Odour		Typical of faba bean flour without any off odour			
	Flavour		Typical of faba bean flour without any off flavour			
Attributes of Certificate of Analysis	Parameter		Values	Tolerance	Units	
	Moisture		13	Max	%	
	Protein		29	Min	% d.m	
	Starch		40	Min	% d.m	
	Fat		3	Max	% d.m	
	Particle Size over 30 mesh (595 µm)		0	Max	%	
	Particle Size through 100 mesh (149 µm)		95	Min	%	
	Black Specks		10	Max	Count	
	Mould & Yeast		2,000	Max	CFU / g	
	Aerobic Plate Count		100,000	Max	CFU / g	
	E.Coli		Negative	Max	CFU / 10g	
	Salmonella		Negative	Max	CFU / 375g	
	Soy Flour		< 2.5	Max	ppm	
	Mustard		< 2.5	Max	ppm	
	Gluten		< 20	Max	ppm	
Physical Standards	Parameter		Min	Optimum	Max	Units
	Cold Paste Viscosity		2300	2600	3600	cP
	Black Specks		Nil	4	10	Count 4/4 inch glass plate
Heavy Metals	Parameter		Values	Units		
	Lead		< 0.025	ppm		
	Arsenic		< 0.05	ppm		
	Mercury		< 0.02	ppm		
	Cadmium		< 0.01	ppm		

Total Energy and Carbohydrate Profile

Per 100g As-Is Basis		
Analysis	Values	Unit
Calorie	1488	kJ
Dietary Fibre (total)	6.8	g
Dietary Fibre (insoluble)	5.6	g
Dietary Fibre (soluble)	1.2	g
Carbohydrates (total)	56.1	g
Carbohydrates (available)	49.3	g
Starch	43.5	g
Sugars (total)	2.1	g
Sucrose	2.1	g
Glucose	0	g
Fructose	0	g
Lactose	0	g
Maltose	0	g
Cholesterol	0	mg
Ash	3.6	g
Moisture	8.2	g
Protein	29.6	g

Fat & Fatty Acid Profile Distribution

Per 100g As-Is Basis		
Parameter	Values	Units
Fat	2.5	g
Saturated Fatty Acids	0.5	g
Monounsaturated Fatty Acids	0.6	g
Polyunsaturated Fatty Acids	1.4	g
Trans Fatty Acids	0	g

Minerals

As-Is Basis			
Parameter	Values	Tolerance	Unit
Potassium	1030	Average	mg/100g
Sodium	4.6	Average	mg/100g
Calcium	47.7	Average	mg/100g
Iron	5.6	Average	mg/100g
Magnesium	950	Average	ppm
Zinc	30	Average	ppm

Amino Acid Profile	% Amino Acid in product As-Is basis				
	Essential Amino Acids	Values %	Non-essential Amino Acids	Values %	
	Histidine	0.9	Alanine	1.3	
	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	Gluten Free Certified Gluten Free as per Gluten-Free Certification Program (GFCCP) Standards and Policies				
GMO Status	GMO Free – Document available upon request				
Chemical & Pesticide Residues	Levels conform within the maximum levels as specified under CODEX and the Australian Food Standards Code				
Claims & Certifications	Kosher – Certified Halal – Certified				
Packaging	25kg net weighted multilayer kraft paper bags				
Labelling Format	Label is printed on the bag with name of product, net weight, production date, best before date and lot number				
Shelf Life	24 months from the date of production				
Optimal Storage Conditions	Product is recommended to be stored under conditions not exceeding 25 degrees Celsius and with less than 65% relative humidity				
Applicable Quality Certifications	ISO 22000:2005				

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.