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LETTER TEMPLATE: Faba Bean Isolate 90C

Description	Faba Bean Protein 90-C is the mechanically milled and wet fractionated portion of the dehulled faba bean cotyledons of sound, healthy, dry and clean faba bean (<i>Vicia faba</i>). This product has good dispersity and good solubility																																																										
Origin	Manufactured in China from product milled in AGT facilities in the USA																																																										
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in ISO 22000 certified facilities under licence and supervision operated by AGT Poortman																																																										
Physical Standards	<table><tr><td>Composition</td><td colspan="3">Faba bean protein isolate</td></tr><tr><td>Colour</td><td colspan="3">Light yellow</td></tr><tr><td>Odour</td><td colspan="3">Typical of faba bean protein without any off odour</td></tr><tr><td>Flavour</td><td colspan="3">Typical of faba bean protein without any off flavour</td></tr></table> <table><tr><th>Parameter</th><th>Values</th><th>Tolerance</th><th>Unit</th></tr><tr><td>Moisture</td><td>8</td><td>Max</td><td>%</td></tr><tr><td>Protein</td><td>88</td><td>Min</td><td>% d.m</td></tr><tr><td>Fat</td><td>5</td><td>Max</td><td>%</td></tr><tr><td>Crude Fiber</td><td>3</td><td>Max</td><td>%</td></tr><tr><td>Ash</td><td>8</td><td>Max</td><td>%</td></tr><tr><td>Particle Size Through 100 Mesh (149 µ)</td><td>95</td><td>≥</td><td>%</td></tr><tr><td>Soy Flour</td><td>2.5</td><td><</td><td>ppm</td></tr><tr><td>Mustard</td><td>2.5</td><td><</td><td>ppm</td></tr><tr><td>Gluten</td><td>20.00</td><td><</td><td>ppm</td></tr></table>			Composition	Faba bean protein isolate			Colour	Light yellow			Odour	Typical of faba bean protein without any off odour			Flavour	Typical of faba bean protein without any off flavour			Parameter	Values	Tolerance	Unit	Moisture	8	Max	%	Protein	88	Min	% d.m	Fat	5	Max	%	Crude Fiber	3	Max	%	Ash	8	Max	%	Particle Size Through 100 Mesh (149 µ)	95	≥	%	Soy Flour	2.5	<	ppm	Mustard	2.5	<	ppm	Gluten	20.00	<	ppm
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Total Energy and Carbohydrate Profile	As Is			
	Parameter	Values	Tolerance	Unit
	Calorie	395	±20	Kcal / 100g
	Dietary Fibre	1		g / 100g
	Carbohydrate	2.0	± 1.0 = Min 1.0: Max 3.0	%
	Sugars	Nil Detected	Average	%
	Sucrose	Nil Detected	Average	%
	Glucose	Nil Detected	Average	%
	Fructose	Nil Detected	Average	%
	Lactose	Nil Detected	Average	%
	Maltose	Nil Detected	Average	%
Fat and Fatty Acid Profile	As Is			
	Parameter	Values	Tolerance	Unit
	Total Fat	5.94	Average	%
	Saturated Fatty Acids	1.59	Average	%
	Unsaturated Fatty Acids	4.35	Average	%
	Trans Fatty Acids	0	Average	%
	Cholesterol	0	Average	%
Minerals	As Is			
	Parameter	Values	Tolerance	Unit
	Potassium	0.57	Average	mg
	Sodium	8	Average	mg
Amino Acid Profile	Essential Amino Acids	Values %	Non-essential Amino Acids	Values %
	Histidine	2.37	Alanine	4.06
	Isoleucine	4.40	Aspartic Acid	9.90
	Leucine	8.05	Cystine	0.87
	Lysine	6.17	Glutamic Acid	16.80
	Methionine	0.79	Glycine	3.67
	Phenylalanine	4.51	Serine	4.81
	Threonine	3.33	Tyrosine	3.39
	Valine	4.85	Proline	4.27
	Tryptophan	1.03	Arginine	8.58
Allergen Declaration				
	Parameter	Values	Tolerance	Unit
	Soy Flour	2.5	<	ppm
	Mustard	2.5	<	ppm
	Gluten	20.00	<	ppm

GMO Status	GMO Free – Document available upon request
Chemical and Pesticide Residues	Levels conform within the maximum levels as specified under CODEX Alimentarius and the Australian Food Standards Code
Packaging	20kg net weighted multilayer Kraft paper bags
Claims and Certifications	Kosher – Certified Halal – Certified
Labelling Format	Bag tag with name of product, net weight, pack 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	AGT facility in USA: ISO 22000:2005 Manufacturing facility in China: BRC Global Standard for Food Safety, 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.

Please note: This specification is awaiting final approval by the supplier