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PRODUCT SPECIFICATION: Faba Bean Flour V-6000

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 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		
Attributes of Certificate of Analysis	Colour	Light grey		
	Odour	Typical of faba bean flour without any off odour		
	Flavour	Typical of faba bean flour without any off flavour		
	Parameter	Values	Tolerance	Unit
	Moisture	10	Max	%
	Protein	14	Min	% d.m
	Starch	55	Min	% d.m
	Fat	3	Max	% d.m
	Over 30 mesh (595 µm)	0	0	%
	Particle Size Through 100 mesh (149 µm)	90	Min	%
	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
	Black Specks	10	Max	Count 4/4 inch glass plate
	Cold Paste Viscosity	6000	5200 - 6300	cP
Soy Flour	< 2.5	Max	ppm	
Mustard	< 2.5	Max	ppm	
Gluten	< 20	Max	ppm	
Heavy Metals	Parameter	Values	Unit	
	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	1525	kJ
Dietary Fibre (total)	3.8	g
Dietary Fibre (insoluble)	3.8	g
Dietary Fibre (soluble)	0	g
Carbohydrates (total)	71.2	g
Carbohydrates (available)	67.4	g
Starch	60.6	g
Sugars (total)	2.6	g
Cholesterol	0	mg
Ash	2.3	g
Moisture	7.3	g
Protein	18.1	g

Fat and Fatty Acid Profile Distribution

Per 100g As-Is Basis		
Parameter	Values	Units
Fat	1.1	g
Saturated Fatty Acids	0.2	g
Monounsaturated Fatty Acids	0.3	g
Polyunsaturated Fatty Acids	0.6	g
Trans Fatty Acids	0	g

Minerals

As-Is Basis			
Parameter	Values	Tolerance	Unit
Potassium	781	Average	mg/100g
Sodium	3.7	Average	mg/100g
Calcium	21.4	Average	mg/100g
Iron	4.6	Average	mg/100g
Phosphorus	6700	Average	ppm
Magnesium	1600	Average	ppm
Zinc	30	Average	ppm
Copper	6.59	Average	ppm
Molybdenum	0.93	Max	ppm
Selenium	0.062	Max	ppm
Salt as Sodium Chloride	0.09	Average	%

Vitamins	As-Is Basis			
	Parameter	Values	Tolerance	Unit
	Vitamin A	80	Max	IU / 100g
	Thiamine (B1)	0.5	Max	mg / 100g
	Riboflavin (B2)	1.0	Max	mg / 100g
	Niacin (B3)	37.9	Average	mg / 100g
	Pantothenic Acid (B5)	1.0	Max	mg / 100g
	Pyridoxine (B6)	0.5	Max	mg / 100g
	Biotin (B7)	5.0	Max	mg / kg
	Folic Acid (B9)	10.0	Max	µg / 100g
	Vitamin B12	0.1	Max	mg / kg
	Vitamin C	20.0	Max	mg / kg
	Vitamin D3	40.0	Max	IU / 100g
	Vitamin E	10.0	Max	IU / kg
	Choline Chloride	449	Max	mg / kg
Amino Acid Profile	% Amino Acid in product As-Is basis			
	Essential Amino Acids	Values %	Non-essential Amino Acids	Values %
	Histidine	0.49	Alanine	0.84
	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	Taurine	Not Detected <0.01
	Tryptophan	0.18	Arginine	1.74
			Proline	0.69
	Anti-Nutritional Attributes	Parameter	Values	Unit
Urease Activity /pH rise		< 0.02	Unit	
Chloride Soluble		0.01	%	
Free Urea		< 0.05	g / kg	
Polyphenols Total		1,850	mg / kg	
Allergen Declaration	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	The 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.