

TFB TRADING AUSTRALIA PTY LTD

303 / 75 TULIP STREET
CHELTENHAM VIC 3192
ABN: 59 007 456 064

T: +61 3 9816 3444
W: www.tfbtrading.com.au
E: contact@tfbtrading.com.au



PRODUCT SPECIFICATION: Faba Protein 60 Deflavoured

Description	Faba Bean Protein 60 Deflavoured is the mechanically milled, processed and deflavored 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																																																										
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Total Energy and Carbohydrate Profile

Per 100g As-Is Basis		
Analysis	Values	Unit
Calorie	1468	kJ
Dietary Fibre (total)	14.4	g
Dietary Fibre (insoluble)	13.6	g
Dietary Fibre (soluble)	0.9	g
Carbohydrates (total)	26.8	g
Carbohydrates (available)	12.4	g
Starch	6.3	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	6.2	g
Moisture	3.6	g
Protein	60.2	g

Fat and Fatty Acid Profile Distribution

Per 100g As-Is Basis		
Analysis	Values	Unit
Total Fat	3.2	g
Saturated Fatty Acids	0.6	g
Monounsaturated Fatty Acids	0.8	g
Polyunsaturated Fatty Acids	1.8	g
Trans Fatty Acid	0	g

Minerals

As-Is Basis			
Analysis	Values	Tolerance	Unit
Potassium	1860	Average	mg/100g
Sodium	5.6	Average	mg/100g
Iron	6.1	Average	mg/100g
Calcium	124	Average	mg/100g
Magnesium	2430	Average	ppm
Phosphorus	7750	Average	ppm
Zinc	79.7	Average	ppm
Copper	24.8	Average	ppm
Molybdenum	16	Max	ppm
Selenium	0.65	Max	ppm

Vitamins	As Is			
	Parameter	Values	Tolerance	Unit
	Vitamin A	69	Max	IU / 100g
	Thiamine (B1)	0.3	Average	mg / 100g
	Riboflavin (B2)	0.3	Max	mg / 100g
	Niacin (B3)	2.2	Average	mg / 100g
	Pantothenic Acid (B5)	0.3	Average	mg / 100g
	Pyridoxine (B6)	0	Average	mg / 100g
	Biotin (B7)	0.06	Max	mg / kg
	Folic Acid (B9)	0	Max	µg / 100g
	Vitamin B12	0.026	Max	mg / kg
	Vitamin C	0	Max	mg / kg
	Vitamin D3	0	Max	IU / 100g
	Vitamin E	0.75	Max	IU / kg
	Choline Chloride	1410	Max	mg / kg
Amino Acid Profile	% Amino Acid in product As Is basis			
	Essential Amino Acids	Values %	Non-essential Amino Acids	Values %
	Histidine	1.72	Alanine	2.60
	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	Taurine	Not Detected < 0.01
	Tryptophan	0.63	Proline	3.04
			Arginine	5.96
Allergen Declaration	Certified Gluten Free per Gluten-Free Certification Program (GFCP) 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.