

PRODUCT SPECIFICATION

Pure: FABA Flour

Physical & Chemical

Appearance	: Off White
Taste	: Mild earthy flavour typical of faba bean flour
Moisture	: range 5 – 10%
Protein (N*6.25) on d.b.	: range 20 – 25 %
Ash	: range 1.5 – 3 %
Fat	: range 1.5 – 3 %
Starch content	: range 52 – 62 %
Total Dietary Fibre Thru 100 µm sieve	: range 6-8g/100g : min. 90%

Microbiology

Total plate count	: max. 10000 cfu/g
Yeasts and Moulds	: max. 2000 cfu/g
Salmonella	: not detected in 25g
Listeria	: not detected in 25g

Heavy Metals

Lead	: <0.010 ppm
Cadmium	: <0.010 ppm
Mercury	: <0.010 ppm

Allergens

Gluten	: not detected at 5mg/kg
Soya	: not detected at 2.5mg/kg

Packaging options

Retail bag	: 1kg, labelling customisable (neg.)
Wholesale paper bag	: 20kg kraft paper bag with plaster inner
Bulka bag	: variety of formats available (600 – 1200kg)

NATURAL PRODUCT, NO ADDITIVES

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