

SMART PRO Fava Bean

valid: 7. Sep 21

Version: 002

- 1. Product Name:** Bean Flour
- 2. Description:** SMART PRO Fava Bean is produced of dehulled fava beans, which will be cleaned very intensively. The favabean are milled and the flour is finally classified by air separation to earn the high protein fraction. Production will be carried out under clean conditions which are hygienically unobjectionable. The origin of the faba beans is Europe. Raw materials used for this product are not irradiated or genetically modified. Product does not contain any further additives, is free of pests and is free of Lactose and Gluten by nature.
- 3. Quality data:**
- 3.1 Physical data:**
- Protein: min. 60 % in dry mass
- Appearance/Consistence: Creamy white coloured powder
- Smell / Taste: Fresh, native, no foreign taste. Of pleasant smell and taste.
- Humidity (wgt-%): max. 16,0
- Foreign material (FM) (wgt-%): max. 0,01
- Mineral FM (wgt-%): max. 0,001
- Particlesize: > 50 µm max. 5 %
< 50 µm mind. 95 %
- 3.2 Chemical data:**
- Pesticids, Heavy Metals, Aflatoxin, Ochratoxin: According to the EC regulations of allowed maximum contents for pesticides and defined contaminants in food products.
- Nutrition Value: mentioned for 100g dry product
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|---|------------|
| <u>Energy (kJ) / (kcal):</u> | 1402 / 333 |
| <u>Fat (g):</u> | 4,6 |
| <u>thereof saturated fatty acids (g):</u> | 0,9 |
| <u>Carbohydrates (g):</u> | 7,4 |
| <u>thereof sugar (g):</u> | 1,6 |
| <u>Fibre (g):</u> | 14,3 |
| <u>Protein (g):</u> | 58,3 |
| <u>Salt (g):</u> | <0,01 |
- The nutritional values are subject to natural deviations in natural food stuff mentioned in count units per gramm CU / g
- 3.3 Microbiological Data:**
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|-----------------------------------|--------------------------|
| <u>total vegetative cells TVC</u> | < 1.000.000 |
| <u>Enterobacteriaceae:</u> | < 10.000 |
| <u>Escherichia coli:</u> | < 10 |
| <u>yeasts:</u> | < 1.000 |
| <u>moulds:</u> | < 10.000 |
| <u>bacillus cereus:</u> | < 1.000 |
| <u>salmonella:</u> | negative in 25 g product |
- 3.4 GMO:** The product is concerning to the valid european and national statutory provisions about genetically modified organisms not obliged to be declared.
- 3.5 Allergen Information:** No ingredients subject to mandatory labelling in accordance with Regulation (EU) No. 1169/2011. Due to cultivation, harvesting, transport and production traces of **mustard** in this product cannot be excluded with certainty.
- 4. Storage Conditions:** To be protected from heat and pests and stored under dark and dry conditions.
- 5. Best Before:** Subject to proper storing 12 months best before date,
- 6. Packaging:** 15 kg paper bag or 450 kg bigbag