

## DATA SPECIFICATIONS

## ingredients

# Fava bean protein isolate



### Product description

Fava bean protein is a vegetable high quality protein powder

### Application

Fava bean protein isolate can be used in milk products or for shakes, but also in the baking industry.

### Packaging, shelf life and storage conditions

25 Kg in paper bags

12 months from date of production; Store in a cool, dry place away from direct sunlight.

### Sensory

colour: beige to yellow powder, taste and odour: typical

### Origin

Europe



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### MICROBIOLOGICAL STANDARDS

Aerobic mesophilic total plate count	less than 100.000 cfu/g
Enterobacteriaceae	less than 100 cfu/g
E.Coli	negativ in 1 g
yeast	less than 1.000 cfu/g
moulds	less than 1.000 cfu/g
Sulfite-reducing clostridia	less than 1.000 cfu/g
Salmonellae	negativ in 25 g

### PHYSICAL AND CHEMICAL STANDARDS

moisture content	less than 10 %
Protein content (on dry matter)	less than 85 %
Ash	less than 3,5 %
pH-value	5,5-6,5
partical size	max. 2 % less than 200µm

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### LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x			x
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x			x
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

## Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

**The specification is valid until revoked and replaced all previous issues.**