



## HEMCRAFT® Pulse 3105 faba bean flour

HEMCRAFT® Pulse 3105 is a faba bean flour which is the mechanically milled and processed portion of the dehulled split faba bean/broad bean cotyledons of sound, healthy, dry and clean faba beans (*Vicia Faba*).

### Label Declaration Recommendation

Faba bean flour

### EU Classification

Food Ingredient

### Storage and Handling

Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

### Shelf Life

14 months from date of manufacture if stored correctly. Best before dates printed on each bag.

### Safety Data

While not regarded as "Hazardous", flours are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

### Chemical and Physical Properties

	Min	Max	Unit
Moisture <i>as packed</i>		16.0	%
Protein ( <i>d.b.</i> )	28.0		%
Particle size <i>pass through 250µm</i>	95.0		%

### Physical Appearance

	Typical
Colour	light cream / yellowish
Form	powder

### Microbiological Limits

	Max	Unit
Aerobic Plate Count	1000000	cfu / g
Yeast & Mould	1000	cfu / g
E. coli	10	cfu / g
Salmonella	negative	per 25g

### Additional Information

**Contaminants:** Complies with Regulation (EC) 1881/2006, as amended

**Pesticides:** Complies with Regulation (EC) 396/2005, as amended

**Kosher Certificate** Yes

**Halal Certificate** Yes

### Nutritional Data / 100 g

*While this information is typical of the product it should not be considered a specification*

	Typical	Unit
Energy	1267	kJ
	303	kcal
Fat	1.9	g
of which saturates	0.30	g
Carbohydrates	52.0	g
of which sugar	0.8	g
Fibre	21.0	g
Protein	30.0	g
Salt	0.03	g

### Heavy Metals

	Typical	Unit
Arsenic	0.1	ppm
Lead	0.05	ppm
Cadmium	0.02	ppm
Mercury	0.005	ppm



# Ingredion

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

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product data sheet

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