

# HOMECRAFT<sup>®</sup> Pulse 3105 faba bean flour

HOMECRAFT<sup>®</sup> 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 as packed		16.0	%
Protein (d.b.)	28.0		%
Particle size pass through 250µm	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**

<b>Contaminants</b> : 2023/915	Complies	with	Regulation	(EU)
<b>Pesticides</b> : Comp amended	lies with Re	gulation	(EC) 396/20	05, as
Kosher Certifica	ite			Yes
Halal Certificate	2			Yes
Haial Certificate	5			res

#### Nutritional Data / 100 g

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

	Typical	Unit
Energy	1632	kJ
	387	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
Lead	0.04	ррт
Cadmium	0.2	ppm

Effective Date 25.03.2024 Next Review: 2027
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