



## HEMECRAFT® Prista P 301 Flour 70000516

HEMECRAFT® Prista P 301 faba bean flour is the mechanically milled and air-classified portion of dehulled, dry, split faba beans (*Vicia faba*). The faba bean flour undergoes proprietary physical treatment that improves taste profile and reduces microbiological counts compared to conventional products.

### Chemical and Physical Properties

	Min.	Max.
Moisture %	-	10.0
Protein, % d.b.	14.0	-
Starch, % d.b.	55.0	-

### Physical Appearance/Sensory

	Typical
Color	Light yellow
Form	Powder

### Screen Test

	Min.	Max.
% thru U.S.S. #100 (149 microns)	90.0	-

### Microbiological Limits

	Max.
Aerobic Plate Count cfu/g	10,000
Yeast and Mold, cfu/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

### Nutritional Data/100 g

	Typical
Calories**, kcal	352
Calories from fat	11
Total Fat, g	1.3
Saturated Fat, g	0.22
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	5
Total Carbohydrate, g	72.4
Total Dietary Fiber*, g	3.2
Insoluble Fiber, g	3.2
Soluble Fiber, g	0
Total Sugars, g	2.8
Added Sugars, g	0
Other Carbohydrate, g	66.4
Protein, g	16.0
Vitamin D, mcg	0
Calcium mg	22
Iron, mg	5.3
Potassium, mg	885
Ash, g	2.1

Not a significant source of trans fat or cholesterol

### Certification

Kosher pareve  
Halal

### Packaging and Storage

25 kg bags and totes

It is recommended product be stored at a maximum of 25°C and a maximum of 65% relative humidity.

### Shelf Life

The best before date for HEMECRAFT® Prista P 301 Flour is 24 months from the date of production.

### Regulatory Data

Source Faba bean

### United States

FDA Regulation 21CFR182.1 (GRAS)  
Labeling Faba bean flour

### Canada

CFDA Regulation Unstandardized Food  
Labeling Faba bean flour

### Features and Benefits

HEMECRAFT® Prista P 301 is a gluten-free flour suitable for wheat-flour replacement in batter & breadings, baked goods, soups, and sauces. The flour works well in extruded snacks and breakfast cereals with good expansion properties. With improved flavor profile, this product allows ease of use in a variety of applications. This product is designed for lower micro formulated products, such as nutritional, clean label or instant beverage products, versus traditional dry milled pulse powders.

\*The dietary fiber was measured using AOAC 991.43 method. When using the AOAC 2011.25, the relevant values are:

Dietary fiber: 10.2  
Soluble fiber: 5.7  
Insoluble fiber: 4.5  
Other carbohydrate: 59.4  
Calories: 336

\*\*Calculated calories were based on 0 kcal/g from insoluble dietary fiber

Effective Date: March 10, 2022

Next Review Date: March 10, 2025

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