



HEMECRAFT® Pulse 310I Flour 37102G00

HEMECRAFT® Pulse 310I faba bean flour is the mechanically milled and air-classified portion of dehulled, dry, split faba beans (*Vicia faba*).

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	13.0
Protein, % d.b.	29.0	-
Starch, % d.b.	40.0	-

Physical Appearance/Sensory Typical

Color	Light cream/yellow
Form	Powder
Odor	Typical of faba bean flour
Flavor	Typical of faba bean flour
Black specks	10 max

Screen Test

	Min.
% thru U.S.S. 100 mesh (149 microns)	95

Microbiological Limits

	Max.
Aerobic Plate Count, cfu/g	500,000
Yeast and Mold, cfu/g	2,000

Microbiological Statement

This product is manufactured from a raw agricultural product and has not been subjected to a post milling lethality step to control microbial pathogens. This is not a ready-to-eat product and must be processed at conditions sufficient to ensure food safety

Nutritional Data/100 g

	Typical
Calories**	339
Calories from fat	17
Total Fat, g	1.9
Saturated Fat, g	0.34
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	3.3
Total Carbohydrate, g	61.2
Dietary Fiber*, g	5.1
Total Sugars, g	1.8
Added Sugars, g	0
Other Carbohydrate, g	54.3
Protein, g	24.4
Vitamin D, mcg	0
Calcium mg	51
Iron, mg	5.2
Potassium, mg	1170
Ash, g	2.8

Supplemental Nutritional Data available upon request

Certification

Kosher pareve
Halal

Packaging and Storage

25 kg bags

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 HEME CRAFT® Pulse 310I 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® Pulse 310I is a gluten-free, high protein flour for snacks and breakfast cereals with good expansion properties. It can be used as a wheat flour replacement or higher protein alternative in pastas, batter & breadings, baked goods, soups, and sauces.

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

Dietary fiber: 19.6
Soluble fiber: 5.9
Insoluble fiber: 13.7
Other carbohydrate: 39.8
Calories: 292

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

Effective Date: December 15, 2021

Next Review Date: December 15, 2024

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