

1110625

## NUTRITIONAL INFORMATION/ 100g

Energy value	372.9 kcal/1,561 kJ
Moisture	3.8 g/l
Fat	0.3 g
Of which saturated	0.1 g
Carbohydrates	3.1 g
Of which sugars	1.4 g
Fiber	3.5 g
Protein	84.3 g
Salt (NaCl)	0.5 g
Vitamin D	0
Calcium	120 mg
Iron	14 g
Potassium	1000 mg
Vitamin A and C	0 mg
Vitamin B (B1, B2, B3, B6 & B9)	0.8 mg
Vitamin E	0.7 mg
Vitamin K1	43.8 µg

## Composition

Dry matter content 92 – 99 %

### Composition on dry matter

Protein 85 ± 3 %  
Carbohydrates ≤ 5 %  
Of which sugars ≤ 3 %  
Ash ≤ 6 %

Heavy metals comply with EU regulations for foodstuffs  
(As ≤0.1 ppm; Pb ≤0.1 ppm; Cd ≤0.01 ppm; Hg ≤0.01 ppm)

## Microbiological Specification

	LIMITS
Aerobic plate count 30 °C	≤ 100000 cfu/g
Moulds	≤ 200 cfu/g
Yeasts	≤ 200 cfu/g
Listeria monocytogenes	Not detected / 25 g
E. Coli	Not detected / 25 g
Salmonella spp.	Not detected / 25 g

## TYPICAL PRODUCT CHARACTERISTICS

Appearance	Fine off-white powder
Solubility at neutral pH	Good
pH	7.0 – 8.0
Taste	Mild / Neutral taste

### Packing

10 kg paper bag with PE inner liner,  
15 kg multi-layer paper bag with PE inner liner

### Labeling

The product can be labeled as Fava bean protein isolate, Faba bean protein isolate or Broad bean protein isolate. Further information available upon request.

### Storage

The product should be stored under dry conditions, at room temperature (≤ 25 °C) in the original unopened bag.

### Shelf life

12 months from production date in unopened bags.  
Best before date is printed on each bag.

### Non GMO

No labeling as a GMO derived ingredient is needed for this product according to Directive 2001/18/EC and Regulation (EC) No.1829/2003 & 1830/2003.

### Allergens

The raw material and the process additives used, are free from allergens, as listed in Regulation (EU) No 1169/2011

### Vegan

Suitable for vegans and vegetarians

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Fava Bean Isolate is a clean and mild-tasting protein isolated from Fava beans.  
Fava Bean Isolate is stable in solution and can easily be applied in mild applications like dairy alternatives and functional drinks.  
Furthermore, a very strong emulsifier making it suitable for applications like vegan ice cream and dressings.  
The ingredient can be used either at low dosage levels as an emulsifier and/or at high levels to provide nutritional value.

### Typical Amino acid composition

Amino Acid profile	mg / 100 g
Alanine	3500
Arginine	7450
Asparagine + Aspartic Acid	9740
Cysteine + Cystine	778
Glutamine + Glutamic acid	14300
Glycine	3400
Histidine	2180
Isoleucine	3420
Leucine	6600
Lysine	5580
Methionine	627
Phenylalanine	3730
Proline	3710
Serine	4260
Threonine	3120
Tyrosine	2910
Valine	3950
Tryptophan	770