

PRODUCT SPECIFICATION



3/6 John Duncan Court, Varsity Lakes QLD 4227



www.glutenfreewholesalers.com



info@glutenfreewholesalers.com

PRODUCT

FABA / FAVA FLOUR

FABABF25M-1

Product Description	Faba / Fava Bean Flour
Primary Country of Origin	Australia
Ingredients	Split faba bean 100%
Allergens Present	None
GMO	🗹 No / GMO Free 🛛 Yes
Certifications	Halal, Kosher
Production Statement	Split Faba Beans are stone ground into flour using modern stone milling
	technology and packed as per customer requirements

Suitability	🗹 Halal	☑ Kosher	☑ Vegan	Organic
	🗆 Biodynamic	🗹 Gluten Free	☑ Lacto-vegetarian	☑ Ovo-lacto-vegetarian

NUTRITIONAL DATA

Typical Analysis Per 100g

Energy	1680 kJ
Protein	25 g
Fat Total	1.3 g
- Saturated	0 g
Cholesterol	
Carbohydrates	57 g
- Sugars	0 g
 Dietary fibre, total 	8 g
Sodium	0 mg
Potassium	
Gluten	#ND

ANALYTICAL SPECIFICATIONS

Organoleptic	Flavour	Typical - free from off or objectionable flavours	
	Appearance	Free flowing flour	
	Colour	Beige / Cream	
	Odour	Typical - free from off or objectionable odours	
	Texture	250-300 Micron	

Physical	Foreign Material CRITICAL - glass, wood, stones, hard plastic, nuts, infectation, rodent droppings	Absent	Chemical	Moisture	12.5% maximum
	Foreign Matter MAJOR - Plastic fibres, strings, rope	Absent	_	Purity	99% by weight
	Foreign Matter MINOR - Extraneous vegetable matter	Absent	_	Gluten	<5ppm or ND
	Foreign Matter CRITICAL - metal	Absent	-		
			-		

Microbiological	E.Coli	<10cfu/g
	Salmonella	ND in 25gm

Sulphates	None	
Quarantine Treatments	None	

STORAGE / SHIPPING

Shelf Life	24 months from time of manufacture
Storage	Store in cool dry area
Packaging	25 kg bag
Units Per Pallet	
Pallet Weight	1100 kg

Approved by

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Y. Ryan – Version 2. 10/2022

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