



HEMECRAFT® Pulse 3103 Flour 37103G00

HEMECRAFT® Pulse 3103 faba bean flour is the mechanically milled and processed portion of the dehulled split faba bean cotyledons of sound, healthy, dry and clean faba beans (*Vicia faba*).

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

Screen Test Typical

% thru U.S.S 200 mesh (74 microns)	90
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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**	342
Calories from fat	10
Total Fat, g	1.1
Saturated Fat, g	0.20
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	<3
Total Carbohydrate, g	75.1
Dietary Fiber*, g	5.6
Total Sugars, g	1.9
Added Sugars, g	0
Other Carbohydrate, g	67.6
Protein, g	12.7
Vitamin D, mcg	0
Calcium mg	26
Iron, mg	4.6
Potassium, mg	785
Ash, g	1.7

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 HEMECRAFT® Pulse 3103 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 3103 is a gluten-free flour suitable for snacks and breakfast cereals with good expansion properties. It can be used as a wheat flour replacement in 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: 21.8
Soluble fiber: 7.2
Insoluble fiber: 14.6
Other carbohydrate: 51.4
Calories: 288

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

Effective Date: April 11, 2022

Next Review Date: April 11, 2025

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