

PRODUCT SPECIFICATION

Fava Bean Flour

1260.01-FB-R

Fava Bean Flour is made from select Dehulled fava beans that are milled into a fine free-flowing powder. The final product is light tan in colour.

Chemical & Physical Properties

	Min.	Max.
Moisture %	-	10.0
Physical Appearance		
Appearance	Speckled tan powder	
Odour	Fresh	
Granulation (US Standards Screen)		
On # 40	2.0% Max	
On # 50	2.0% Max	
Pan	96.0% Min	

Ingredient Listing

100% Dehulled Fava Beans

Packaging and Storage

Packaged as 40 x 50 lb (5" x 15" x 37") multiwalled Kraft paper bags. Product stacking configuration is 5 bags per 8 rows and shrink-wrapped on a wooden pallet. Alternate bag sizes can be implemented at customer request. This product does not pass through metal detection prior to shipping. Store in a clean, cool, dry area for a maximum of one year. Avoid exposure to extreme temperature variations. Do not store near perfumed products, soaps, detergents, cleaning solutions, and other such chemicals.

Shelf Life

Best before is 12 months from the date of manufacture.

Labeling

Product lot number assigned on the date of manufacture according to the Julian calendar: Lot# 36521 = December 31, 2021.

Allergen Labeling: This product may contain gluten as this ingredient is manufactured on the same processing line.

Gluten Status

Product specifications provided by Prairie Fava Ltd. are correct and accurate to the best of our knowledge. It is the customers responsibility to inform Prairie Fava prior to confirmation of purchase if gluten free products are required, as gluten containing products are processed at the facility. This would require third party testing on customer's account for a specific lot.

Applications

This product has not gone through an infrared heat treatment. Additional processing may be needed to further reduce microbial levels. Suitability is at the discretion of the customer and should be dependent upon product and application.

Ingredient Listing

100% Dehulled Fava Beans