Nutritional Data Sheet - JavaPower®

DESCRIPTION: Coffee Bean Flour (CBF) made from partially-baked (par-baked) beans can be used as an ingredient in food, beverage, energy, sports performance, dietary supplement, cosmetics, skinceutical and face/body/hair personal care products. The flour can be milled to different particle sizes and reconstitutes rapidly in all products. The particles are rounded in shape, mustard yellow in color and have a nut-like aroma, texture similar to fine flours and antioxidant levels equivalent to green coffee beans.

BASED ON 100 GRAMS

Chlorogenic Acid (Caffeoylquinic Acid) Isomers in Robusta Coffee Beans (%, w/w)[1]			
Analyte	**Green Beans[2]**	**Par-Baked Beans[3]**	**Light Roast Beans[4]**
iso-1-Chlorogenic Acid	0.487	**0.524**	0.049
iso-2-Chlorogenic Acid	0.572	**0.450**	0.035
iso-3-Chlorogenic Acid	0.576	**0.716**	0.059
krypto-Chlorogenic Acid	0.651	**0.980**	0.382
neo-Chlorogenic Acid	0.481	**0.733**	0.300
n- Chlorogenic Acid	4.63	**4.50**	0.648
Total Chlorogenic Acid	7.397	**7.903**	1.473

[1] Analytical results by chemical analysis
[2] Moisture content 11%, w/w
[3] Moisture content 4%, w/w
[4] Moisture content <1%, w/w

Amino Acid Profile (ppm)	
Alanine	542
Aspartic Acid	1150
Glutamic Acid	2240
Glycine	711
Histidine	252
Isoleucine	468
Leucine	971
Lysine	519
Methionine	140
Phenylalaninie	638
Proline	606
Serine	539
Threonine	407
Tyrosine	383
Valine	622

QUALITY CONTROL: This product is manufactured in accordance with a GMP and HACCP based Quality Assurance Program

CERTIFICATION:
KVH Kosher and Pareve.

PROXIMATE DATA: (per 100g)

Total Calories	384
Calories from fat	41
Calories from carbohydrate	258
Calories from protein	85
% Moisture, max	4.6
% Protein, as is	21.3
% Fat, max	4.5
% Carbohydrates	64.6
% Ash	5.0
% Fat by GC	4.5
% Caffeine	2.4

MICROBIOLOGICAL DATA:

Standard Plate Count, max	20,000/g
Coliform	< 10/g
E. Coli	< 10/g
Staphylococcus	< 10/g
Salmonella	Negative
Yeast	340/g
Mold	10/g

PREPARATION INSTRUCTIONS:
Add CBF to hot water with stirring until a desired paste consistency is reached:

	Parts by Weight:
Thick Paste	1CBF: 1.5 water
Flowable Paste	1CBF: 2 water

Bakery and Extrusion Applications:
Replace a portion of flour in recipes to approx. 1:1 with CBF using a 5% - 10% dry weight basis substitution

Levels of Caffeine & Antioxidants:
A 50g serving of food containing 2.5g CBF provides approximately 60mg caffeine and 200mg CGA antioxidants comparable to ½ cup of brewed coffee

TYPICAL ANALYSIS: (per 100g)

Total Fat (g)	4.5
Cholesterol (mg)	<1.0
Total Carbohydrate (g)	64.6
Dietary Fiber, insoluble (g)	61.0
Total Sugar (g)	3.6
Sucrose (g)	3.6
Lactose (g)	<0.1
Protein (g)	23.0
Sodium (mg)	2.7
Calcium (mg)	103.0
Iron (mg)	24.7
Potassium (mg)	1.7
Magnesium (mg)	0.16
Zinc	Trace
Copper	Trace

Fatty Acid Profile	(100%)
Saturated Fat	40.5%
Monosaturated Fat	15.2%
Polyunsaturated Fat	44.4%
Trans Fat	0.01%

Ingredients: Par-baked coffee bean flour

Storage and Shelf Life: Stable for up to two years at ambient temperature

Order Minimums and special orders: See sales associate for packaging sizes, other bean species and organic sourcing

Coffee ***Bean*** Flour versus Coffee ***Cherry*** Flour (per 10g)		
	Bean Flour	Cherry Flour
Total Calories	**38**	35
Fat	**4 Cal**	0 Cal
Carbohydrate	**26 Cal**	28 Cal
Protein	**9 Cal**	4 Cal
Total Carbs	**6.5g**	7.0g
Dietary Fiber	**6g**	6g
Protein	**2g**	1g
Fat	**0.5g**	0g
Caffeine	**240mg**	---
CGA antioxidants	**790mg**	---

Available from New England Coffee . 100 Charles Street, Malden. MA. 02148 Toll Free: 1-800-225-3537