

## PURIS® PURFava Function+/Non-GMO Fava Bean Protein

<b>Product Name</b>	PURIS® PURFava Function+	<b>Version</b>	1.0
<b>Product Code</b>	F8570		
<b>Brand Name</b>	Puris™		

### Description

Non-GMO 85% fava bean protein manufactured from fava beans (broad beans/ faba beans) in the USA without the use of any chemical solvents, designed for applications where excellent viscosity and mouthfeel is desired. Our proprietary process is designed to have a bland taste and is perfect for applications such as dry beverage blends, ready-to-drink products, meat alternatives, vegan spreads, and emulsified products.

**Ingredients:** Fava Bean Protein

**Botanical Name:** *Vicia faba*

### Sensory Characteristics:

Parameter	Specification
<b>Appearance</b>	Cream to Tan Powder
<b>Taste</b>	Neutral, Bland
<b>Aroma</b>	Clean, no Off-Odor

### Chemical/Physical Characteristics:

Parameter	Specification	Method
<b>Particle Size through 200 mesh (75 microns)</b>	70% Minimum	Particle size Analyzer
<b>Poured Bulk Density</b>	0.35 g/ml Typical	Gravimetric
<b>pH</b>	6.5-7.5	10% Solution
<b>Protein (dry basis)</b>	85% minimum	AOAC (Dumas)
<b>Moisture</b>	6% maximum	AOAC (Loss on Drying)

### Microbiological Characteristics:

Parameter	Specification	Method
<b>Aerobic Plate Count</b>	<50,000 cfu/g	BAM Ch. 3
<b>Yeast</b>	<100 cfu/g	AOAC
<b>Mold</b>	<100 cfu/g	AOAC
<b>Coliform</b>	<10 cfu/g	BAM Ch. 4
<b>E. coli</b>	<10 cfu/g	BAM Ch. 4
<b>Salmonella</b>	Negative/375g	AOAC/BAM

<b>Certifications</b>	Kosher, Halal, Non GMO
<b>Lot Coding</b>	Date & Place of Manufacture. Example: 230511DW2 where 23= Year, 05= Month, 11= Date, DW=Site, 2= Packaging Line
<b>Label Declaration</b>	Fava Bean Protein
<b>Packaging</b>	Packaged in 44.1 lb. (20 kg) multiwall paper bags
<b>Storage Conditions</b>	Product should be stored in a cool, dry location, and in the original sealed package away from odorous material.
<b>Shelf Life</b>	The shelf life under recommended storage conditions is 24 months. Product beyond the shelf life should be evaluated periodically for fitness of use.
<b>Standard COA Reporting Parameters</b>	Moisture, Protein (dry basis), Aerobic Plate Count, Coliform, E. Coli, Yeast, Mold, Salmonella, pH

**Typical Nutritional Profile\* (per 100g of product):**

Nutrient	Typical Value/100g	Reference Method
Moisture (g)	4.0	AOAC 925.09
Protein (as-is) (g)	82.5	AOAC 990.03/AOAC 992.15
Total Fat (g)	7.0	AOAC 996.06 mod.
Monounsaturated Fat (g)	3.0	AOAC 996.06
Polyunsaturated fat (g)	3.0	AOAC 996.06
Saturated Fat (g)	1.0	AOAC 996.06
Trans Fat (g)	0	AOAC 996.06 mod.
Cholesterol (g)	0	AOAC 994.10
Carbohydrates (g)	1.4	Calculated
Sugars (g)	0	AOAC 982.14 mod.
Added Sugars (g)	0	Calculated
Total Dietary Fiber (g)	1.4	AOAC 991.43
Soluble Fiber (g)	0.0	AOAC 991.43
Insoluble Fiber (g)	1.4	AOAC 991.43
Ash (g)	5.1	AOAC 942.05
Sodium (mg)	984	ICP-MS
Phosphorus (mg)	0	ICP-MS
Potassium (mg)	355	ICP-MS
Calcium (mg)	606	ICP-MS
Iron (mg)	14	ICP-MS
Vitamin D (IU)	0	LC-MS/MS
Calories (kcal)	405	Atwater Factors

\*Typical values shown are based on average historical data and provided for informational purposes. These should not be considered contractual.

**Typical Amino Acid Profile\* (per 100g of product):**

Essential Amino Acids	Typical Value/100g	Non Essential Amino Acids	Typical Value/100g
Arginine	8.05 g	Alanine	3.44 g
Histidine	2.33 g	Aspartic Acid	9.55 g
Isoleucine	4.14 g	Cysteine	0.84 g
Leucine	7.15 g	Glutamic Acid	14.62 g
Lysine	5.41 g	Glycine	3.40 g
Methionine	0.60 g	Serine	3.90 g
Phenylalanine	4.06 g	Tyrosine	3.12 g
Threonine	2.96 g	Proline	3.84 g
Valine	4.45 g		
Tryptophan	0.85 g		

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**Heavy Metals:**

Parameter	Specification	Tolerance	Method
Lead	0.03 mg/kg	Max	ICP-MS
Arsenic	0.01 mg/kg	Max	ICP-MS
Cadmium	0.10 mg/kg	Max	ICP-MS
Mercury	0.01 mg/kg	Max	ICP-MS

**Allergen Information:**

Allergen/Sensitizer	In Product?	On Shared	
		Equipment?	In Same Facility?
Egg or Egg Product	NO	NO	NO
Fish	NO	NO	NO
Milk & Milk by-product	NO	NO	NO
Wheat or Wheat Products	NO	NO	NO
Cereal grains containing gluten	NO	NO	NO
Peanuts or peanut products	NO	NO	NO
Tree Nuts	NO	NO	NO
Sesame Seeds	NO	NO	NO
Shellfish, including Crustaceans and Mollusks	NO	NO	NO
Soybean Oil (excluding refined soy oil)	NO	NO	NO
Soybean (not including oil)	NO	NO	NO
Sulphites (enter max ppm)	NO	NO	NO
Celery	NO	NO	NO
Mustard	NO	NO	NO
Lupin	NO	NO	NO
Gluten <sup>1</sup>	NO	NO	NO
Yellow 5 (tartrazine)	NO	NO	NO
Monosodium Glutamate (MSG)	NO	NO	NO

<sup>1</sup> Levels no greater than 20 ppm