

PRODUCT SPECIFICATION

Product name	Fava bean protein concentrate
Description	Fava bean protein
Country of origin	Croatia
Production process	Dry milling
Packaging	Plastic bag,1000 kg dimensions 910x910x1400 mm
Transport packaging	One sack per pallet size 1200 x 1000 mm
Storage	Store under dry and dark conditions at temperatures under 30 °C, away from strong odors.
Shelf life	18 months in original packaging

Organoleptic properties

Color	Beige to yellowish
Odor	Neutral, specific for fava bean
Flavor	Neutral, specific for fava bean

Microbiology

Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs with all amendments.

	Requirements		Method
Total Plate Count	< 5x10 ⁴	cfu/g	HRN EN ISO 4833:2013
Sulfite-reducing clostridia	< 10 ³	cfu/g	HRN ISO 15213:2004
Yeast and mold	< 5x10 ²	cfu/g	HRN ISO 21527-2:2012
Escherichia coli	Not isolated in 1 g		HRN ISO 16649-2:2011
Salmonella spp	Not isolated in 25 g		HRN EN ISO 6579-1:2017
Enterobacteriaceae	< 10 ²	cfu/g	HRN ISO 7932:2004

Physico-Chemical Properties

	Requirements	Method
Protein (on dry basis)	min 60 %	ISO 1871
Moisture	max 10 %	ISO 1666
Ash	max 6.5 %	ISO 3593
pH (10% solution)	5.5 – 7.5	Own method
Particle size (µm)	max 2% > 150	Sieve

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Contaminants The product complies with Commission Regulation (EC) No 2023/915 of 25 April 2023 setting maximum levels for certain contaminants in foodstuffs with all amendments.

Pesticides Product complies with Law on the implementation of the Regulation EC 396/2005 on maximum levels of pesticide residues in and on food and feed of plant and animal origin (NN 80/13) and Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC and later amendments.

Allergen list

Potential allergen in the food	Present in the product as an ingredient		Present in the product as an additive		Potentially present in the product due to cross-contamination	
	YES	NO	YES	NO	YES	NO
Cereals containing gluten and products thereof		X		X		X
Crustaceans and products thereof		X		X		X
Molluscs and products thereof		X		X		X
Eggs and products thereof		X		X		X
Fish and products thereof		X		X		X
Peanuts and products thereof		X		X		X
Soybeans and products thereof		X		X		X
Lupin and products thereof		X		X		X
Milk and dairy products (including lactose)		X		X		X
Nuts and nut products		X		X		X

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Celery and products thereof		X		X		X
Mustard and products thereof		X		X		X
Sesame seeds and products thereof		X		X		X
Sulfur dioxide and sulfites at concentrations of at least 10 mg/kg		X		X		X

GMO

This product has not been produced by any genetic modification and no genetically modified organisms have been added to it, in line with Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003.

Legislative requirements

Product complies with food regulations in force of the European Union including the one listed below but not limited to, for the presence of contaminants, toxins, pesticide residues, micro-organisms and other undesirable substances in foods and packaging materials.

Regulation (EC) No. 178/2002 of the European parliament and of the council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.
Regulation (EC) No. 852/2004 of the European parliament and of the council of 29 April 2004 on the hygiene of foodstuffs.
Commission Regulation (EC) No. 2023/915 of 25 April 2023 setting maximum levels for certain contaminants in foodstuffs.
Regulation (EC) No. 396/2005 of the European parliament and of the council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.