

Fava Bean Inner Fiber

Product description	Fava Bean Inner Fiber
Brand	Windmill
Website	www.meelunie.com
Appearance	Off-white powder
Odour and taste	Neutral, typical for fava bean
Intended use	Food applications
Botanical origin	Fava bean (<i>Vicia faba</i> L.)
Shelf life	Best before date of one year after the manufacturing date.
Storage conditions	Store at room temperature, dry, and well-ventilated area in sound and well-closed packaging Do not ship or store along with odorous or toxic products. Minimize storage time to ensure stable moisture content.
Certifications	FSSC22000, Halal and Kosher certifications pending

Physical and chemical properties

Item	Value	Method
Particle size	~ 98%	Through dry sieve (100 mesh, 150 um)
Protein (N*6.25) in DB	< 25 %	Dumas, ISO 3188
Total starch in DB	< 20 %	EG/152/2009-IIIIL
Total fiber	> 50 %	ISO 6865
Moisture	< 10 %	ISO 15914
Ash in DB	< 3.5 %	ISO 3593

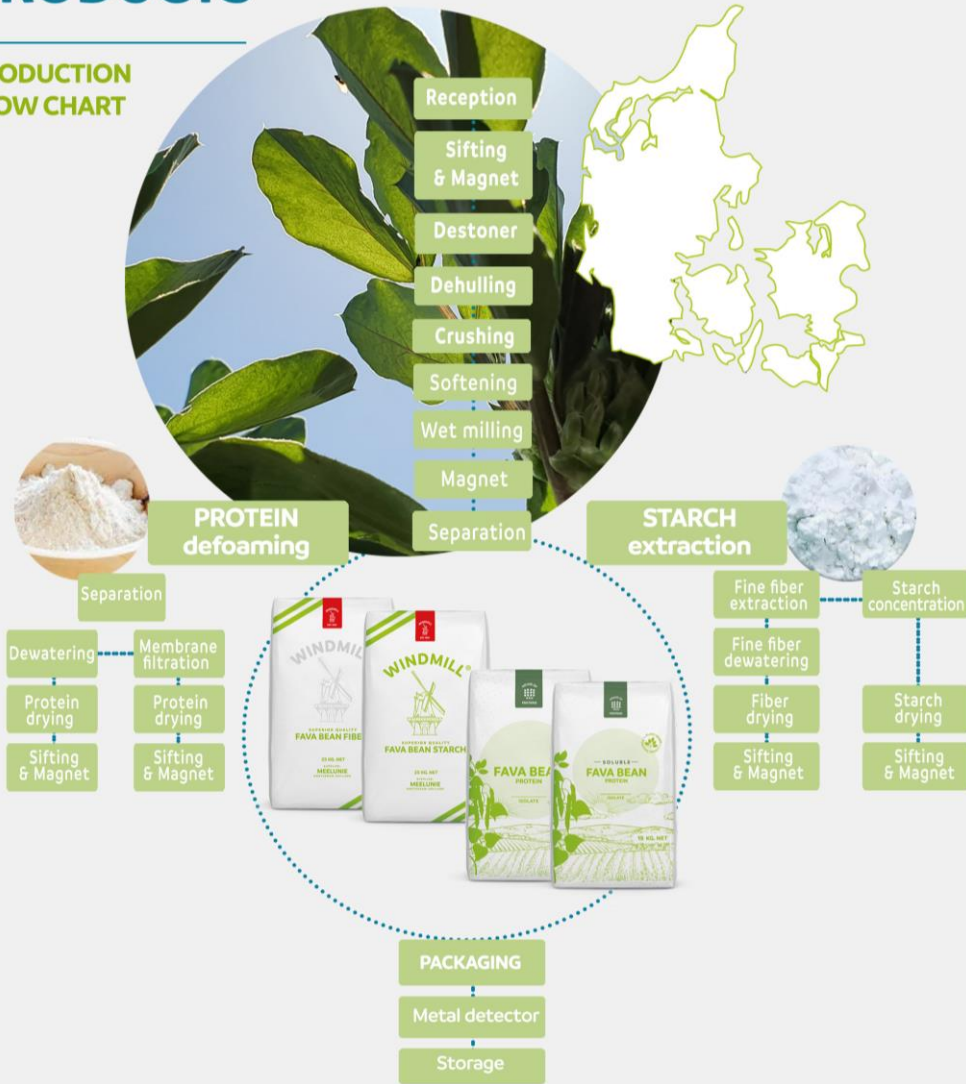
Microbiological properties

Item	Value	Method
Total plate count	< 10.000 CFU/g	ISO 4833-2013
Yeast	< 100 CFU /g	ISO 21527-2:2012
Moulds	< 100 CFU /g	ISO 21527-2:2012
E. coli	< 10 CFU /g	ISO 16649-2:2011
Salmonella	Absent in 25g	ISO 6579-1:2017

Plant Based Positive Impact®

FAVA BEAN PRODUCTS

PRODUCTION FLOW CHART



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Allergen list, contaminants & pesticides information

Potential allergen in food	Present in product as ingredient		Present in product as additive		Potentially present in 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
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		X		X		X

Contaminants	Meelunie BV performs annual testing to show compliance with applicable maximum levels with reference to Commission Regulation (EU) 2023/915 of 25 April 2023 and amendments thereof
Pesticides	Meelunie BV performs annual testing to show compliance with applicable maximum levels with reference to Regulation (EC) no. 396/2005 and amendments thereof
Ionization	This product is not treated with ionizing radiation (Directive 1999/2/EC and 1999/3/EC) and is not produced using ionized raw materials
Non-GMO	<p>This product is not genetically modified as defined in the following regulations:</p> <ul style="list-style-type: none"> - Regulation (EC) No 1829/2003 of the European Parliament and of the council of 22 September 2003 on genetically modified food and feed; - Regulation (EC) no 1830/2003 of the European Parliament and of the council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from modified organisms and amending Directive 2001/18/EC <p>In the manufacturing process of this product no gene-modifying techniques, nor are the raw materials, ingredients or processing aids made with help of genetic modification are used, as far as our knowledge goes.</p>
Packing & Packaging	Packaging complies with the EU regulation (EU) No. 1935/2004, (EU) No. 2023/2006 and other regulations (e.g. (EU) No. 10/2011 on plastic materials) related to food contact materials in 15kg paper bags or big bags.
Suitability	<ul style="list-style-type: none"> ✓ Vegan ✓ Vegetarian

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