

Specification code **FBP/4/PB/E**

Date **23/12/2024**

## Product description

Description	Fava Bean Protein Isolate is a clean and mild tasting protein isolated from Fava beans. Fava Bean Protein Isolate is stable in solution and can easily be applied in mild applications like dairy alternatives and functional drinks. Furthermore. It is a very strong emulsifier making it suitable for applications like vegan ice cream and dressings. The ingredient can be used either at low dosage levels as an emulsifier and/or at high levels to provide nutritional value.
Appearance	Fine off-white powder
Taste	Mild, neutral taste

## Physical chemical analysis

Protein content	min 85 %
Ash content	max 6 %
pH	7,0- 8,0
Carbohydrates	max 5 %
<i>Of which sugars</i>	max 3 %

## Microbiological analysis

Total plate count	<100.000 cfu/g
Mould and yeasts	<200 cfu/g
E. coli	Absent /25g
Listeria monocytogenes	Absent /25g
Salmonella	Absent /25g

## Others specs

GMO	The product does not contain and has not been produced from genetically modified organisms
Storage	The product should be stored under dry conditions, at room temperature ( $\leq 25^{\circ}\text{C}$ ) in the original unopened bag. Packaging: small bags/ big bags

## Our certificates



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