

## Product specification

Product name	<b>NutriSmart FavaPro G85</b>	
Description	<b>Fava bean protein isolate</b>	
Country of origin	<b>Croatia</b>	
Production process	Reception - cleaning - shredding - decanting - coagulation - drying - packing - storage	
Packaging	a) Paper sack, 25 kg, dimensions: 520x555x145 mm b) Plastic bag, 900 kg dimensions: 910x910x1400 mm	
Transport packaging	a) 40 sacks per pallet, 2 pads, stretch wrap b) 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 Odor Flavor	<b>Beige to yellowish</b> <b>Neutral, specific for fava bean</b> <b>Neutral, specific for fava bean</b>
Nutritional data	Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers with all amendments.	
	Per 100 g	
Energy:	<b>1561 kJ / 373 kcal</b>	
Fat:	<b>3.9 g</b>	
of which saturates:	<b>0.5 g</b>	
Carbohydrate:	<b>&lt; 0.5 g</b>	
of which sugars:	<b>&lt; 0.5 g</b>	
Protein:	<b>84 g</b>	
Salt:	<b>1.9 g</b>	
Microbiology	Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs with all amendments.	
	Requirements	Method
Total Plate Count	<b>&lt; 5x10<sup>4</sup> cfu/g</b>	<b>HRN EN ISO 4833:2013</b>
Sulfite-reducing clostridia	<b>&lt; 10<sup>3</sup> cfu/g</b>	<b>HRN ISO 15213:2004</b>
Yeast and mold	<b>&lt; 5x10<sup>2</sup> cfu/g</b>	<b>HRN ISO 21527-2:2012</b>
Escherichia coli	<b>Not isolated in 1 g</b>	<b>HRN ISO 16649-2:2011</b>
Salmonella spp	<b>Not isolated in 25 g</b>	<b>HRN EN ISO 6579-1:2017</b>
Enterobacteriaceae	<b>&lt; 10<sup>2</sup> cfu/g</b>	<b>HRN ISO 7932:2004</b>



Physico-Chemical Properties		Requirements		Method			
	Protein (on dry basis)	min 85 %		ISO 1871			
	Moisture	max 10 %		ISO 1666			
	Ash	max 6.5 %		ISO 3593			
	pH (10% solution)	5.5 – 6.5		Own method			
	Particle size (µm)	max 2% > 150		Sieve			
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
			X		X		X
	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 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.						