

FabaTex®60 Coarse / fine

Fababean protein texturate (from protein concentrate)

Quality system and certification

HACCP-concept exists
Certification according to DIN EN
FSSC22000: 4.1

Legal basis

The product is in conformity with the following legislation:

- Council Regulation (EC) No. 834/2007
- BNN-orientational value (including pyrethroids and PBO)
- EU Food and Feed Code
- Commission Regulation (EC) No. 1881/2006 setting maximum levels for certain contaminants in foodstuffs
- 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
- The product is not subject to labelling according to EEC regulations 1829/2003 and 1830/2003 (GMO)
- The product is not fumigated
- The product does not contain sulphites
- The product is not treated with ionizing radiation MO test, Organic Certificate

Storage Precautions

Product has to be stored in its unopened original packaging in a dry place, free from odours, insects and rodents. Under these conditions the product can be stored for 12 months.

Product name	FabaTex®60
Article No.	40100/40115 40200/40215
Spec	
Batch No.	
Shelf life	12 months
Country of origin	EU, Canada
Country of processing	Netherlands
Organic certification body	Inapplicable
EU control number	1106

Sensorial Parameters

Appearance	Rectangle with roughly irregular surface
Color	Light brow/ grey
Consistency	Solid, free flow
Odor	Typical fababean
Taste	Typical fababean

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Quality specification as provided by supplier

Date: 28-12-2021

FabaTex®60 Coarse / fine
Safety & Nutrition

Quality Parameters	Unit	
Water content	%	< 10
A _w Value	-	-
Purity	%	99,95

Heavy metals (value subject to 50% analytical fluctation)

Lead	mg/kg	-
Cadmium	mg/kg	-
Arsenic	mg/kg	-

Pesticides (value subject to 50% analytical fluctation)

Organochlorine pesticides	mg/kg	-
Organophosphate pesticides	mg/kg	-
Other pesticides	mg/kg	-

Forein impurities

mg/kg The complete absence of foreign impurities is not possible in reality. Within this limitation the lowest technically possible level of impurities is taken care of.

Gluten	Ppm	-
Others		-

Microbiological Parameters	Unit	
Bacillus cereus	cfu/g	<10
Coliforms	cfu/g	<10
Enterobacteriaceae	cfu/g	<10
E.coli	cfu/g	<10
Aerobic mesophilic bacterial count	cfu/g	2000
Coagulase-positive Staphylococcus	cfu/g	<10
Yeast	cfu/g	<40
Mould	cfu/g	<40
Salmonella	cfu/g	Not detected

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Nutritional Value*	Unit	
Caloric value	KJ/ 100 g	1447
Caloric value	kcal/100 g	346
Protein	g/100 g	60,5 ± 3%
Carbohydrates	g/100 g	13,5 ± 4%
Thereof sugar	g/100 g	1 ± 4%
Dietary fiber	g/100 g	10,9 ± 3%
Fat	g/100 g	3,7 ± 3%
Thereof saturated fatty acids	g/100 g	0,66 ± 3%
Monounsaturated fatty acids	g/100 g	0,91 ± 2%
Polyunsaturated fatty acids	g/100 g	2,12 ± 2%
Sodium	mg/100 g	0,039 ± 3%

*These are typical averages of natural products which are subject to a certain degree of variation. Source: BLS; federal Food Code; literature

Allergene status	Ingredient	Cross contamination
Gluten-containing cereals and products made thereof		X
Shellfish and products made thereof		
Fish and products made thereof		
Eggs and egg products		
Peanuts and products made thereof		
Soy and products made thereof		X
Milk and products made thereof		
Nuts and products made thereof		
Celery and products made thereof		
Mustard and products made thereof		
Sesame seeds and products made thereof		
Sulfur dioxide and sulphites at a concentration of more than 10 mg/kg or 10 mf/l; specified as SO ₂		
Lupine and products made thereof		
Mollusks, snails and products made thereof		



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Use of ingredients according to ALBA-list	Ingredient	Cross contamination
Cow's milk protein		
Lactose		
Hen's egg		
Soy protein		X
Soybean oil		
Gluten		X
Wheat		X
Rye		
Beef		
Pork		
Chicken		
Fish		
Shellfish and crustacean		
Maize		
Cacao		
Yeast		
Vegetables and legumes	X	
Nuts		
Nut oil		
Peanut		
Peanut oil		
Sesame		
Sesame oil		
Glutamate		
Sulphite		
Benzoic acid + Polyhydroxybutyrate		
AZO compounds		
Tartrazine		
Cinnamon		
Vanillin		
Coriander		
Celery		



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Storage & Packaging

Storage conditions	
Temperature	Max 22 °C Short-term temperature differences do not affect the quality of the raw material
Rel. humidity	Max 65%
Exposure to sunlight	Protected against direct solar radiation

Transport conditions	
Temperature	Max 22 °C Short-term temperature differences do not affect the quality of the raw material
Rel. humidity	Max 65%

Packaging unit	
Dimensions	8 kg
Packaging material	Multi-layer paper bags including PE inliner of Big bags
Type of pallet	Euro pallet
Nett weight of pallet	288 KG
Bags per pallet	36
Layers per pallet	12
Identification of packaging units	Product name origin Warehouse number lot number expiration date quantity / nett weight
Labelling	Printed on bag or label (self adhesive or sewn)
Location of identification	Bag and pallet

Multiflour regularly updates and modifies its specifications. Buyers are recommended to regularly ask for updated versions. The information contained in this specification corresponds to our current knowledge and is believed to be accurate. The specification is intended to give information about our products and is based on truthful information of our suppliers. The legal requirements for food safety are respected.