

Technical Sheet

Faba Starch Concentrate



Description

100 % Natural grain free faba starch, produced by mechanical separation of dehulled and finely milled faba beans.
 No additives and no processing aids.
 Raw material is Vicia Faba.
 Non-GM.
 Low CO2 footprint.
 Color is light yellow/grayish.
 Smell is like smell of beans.
 Packaging of product as a fine powder in BB.
 The content components will vary in products of agro origin, so the listed data represent typical values and range.

Vitamins & Minerals

D-panthothensyre..	Vitamin B5	mg/kg	2,75
Ca-Pamthothenat..		mg/kg	2,99
Biotin.....	Vitamin B8	ug/10h0kg	4,14
Thiamin base.....	Vitamin B1	mg/100g	0,21
Riboflavin.....	Vitamin B2	mg/100kg	0,22
Niacin.....	Vitamin B3	mg/kg	13,60
Pyridoxine HCl.....	Vitamin B6	mg/kg	2,58
Total folat		mg/kg	0,79
	Vitamin D3		ND
Tocopherol.....	Vitamin E	mg/kg	3,24
Calcium.....	Ca	%	<0,03
Chlorid.....	Cl	%	0,08
Cupper.....	Cu	mg/kg	4,24
Iron.....	Fe	mg/kg	43,80
Magnesium.....	Mg	%	0,06
Mangan.....	Mn	mg/kg	5,91
Phosfor.....	P	%	0,34
Kalium.....	K	%	0,72
Selen.....	Se	mg/kg	<0,05
Natrium.....	Na	%	<0,01
Zink.....	Zn	mg/kg	21,90

Composition

	% dry matter content
Starch.....	55-60
Composition of the starch is approx.	
1 : 2 - amylose : amylopectin	
Protein.....	18-22
Fiber.....	1-2
Fat.....	1-2
Ash.....	2-3

Amino Acid Content

Amino Acid	g/100g
Lysin.....	1,230
Threonin.....	0,668
Isoleucin.....	0,734
Leucin.....	1,400
Histidin.....	0,478
Phenylalanin.....	0,783
Tyrosin.....	0,598
Valin.....	0,878
Alanin.....	0,809
Arginin.....	1,840
Asparaginsyre.....	2,190
Glutaminsyre,total.....	3,270
Glycin.....	0,812
Hydroxyprolin.....	ND
Ornitin.....	ND
Prolin.....	0,831
Serin.....	0,934
Cystein+Cystin.....	0,202
Methionon.....	0,134
Tryptofan.....	0,164

Physical Specification

Bulk density.....	730 g/liter
Viscosity warm.....	2500 mPa.s

