









Fava bean starch



Applications

Food industry

- Extruded products
- Non dairy vegan yoghurt, cheese, mayonaise, sour cream
- Soups, sauces, coatings, pie fillings and canned food
- Processed meats
- Noodles
- Bakery products
- Confectionery products
- Vegan gelatin



Item

Microbiological properties

Total plate count
Yeasts
Moulds
E.coli

Salmonella

Value

max 10.000 cfu/g max 100 cfu/g max 100 cfu/g max. 10 cfu/g absent in 25 g



Specifications

Particle size (100 mesh) Typ. 98%	Protein (Nx6.25) on d.b. max 0.5%
Starch (dry basis)	Moisture
min 98%	max 12%

Ash

max 0.5%



Packaging & Shelf life

• 25 kg paper bags

Minimum of 12 months after date of production, in closed packing. Best before expiration date on packaging.









Your eye on the market since 1867



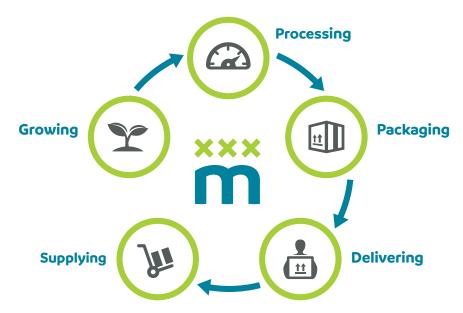
General information

Meelunie was founded in The Netherlands in 1867. Since then we have become a key global supplier in starches, proteins and sweeteners in more than 90 countries. Our brands are internationally recognised as a standard of excellence and reliability. With supply and distribution networks around the world, our brands are internationally recognized as a standard of excellence and reliability.



Our services

- Competitive prices
- Consistent quality & guaranteed supply
- Multiple origins sourcing
- · Local support
- Market intelligence advisory
- Multiple logistic solutions
- Custom made financial solutions









Starches

- Potato
- Tapioca
- Fava
- Corn • Pea
- Wheat

Proteins

- Fava
- Pea
- Wheat
- Rice
- Sov
- Potato
- Sunflower

Sweeteners

- Glucose Syrup
- High Maltose Syrup
- Maltodextrin
- Dextrose
- Sorbitol

Other ingredients

- Potato Flakes
- · Potato Granules
- Potato Blends
- Sweet potato meal
- Sugar beet pulp

The information contained in this leaflet is subject to change without notice and it should not be construed as any type of legal obligation.





