



Pinto Bean Flour 300

DESCRIPTION: Pinto Bean Flour 300 is a custom processed pinto bean flour. It is produced from whole pinto beans. The special process will partially inactivate the trypsin inhibitor and other critical enzymes to extend shelf stability. It has an intermediate heat-treatment that reduces the beany flavor while still maintaining functional properties including soluble proteins.

TYPICAL ANALYSIS:

Protein ¹	21.2 %	typical*
Fat ¹	1.5 %	typical*
Saturated Fatty Acids	0.5%	typical*
Trans Fatty Acids	0%	typical*
Carbohydrate ¹	65.4 %	typical*
Total Dietary Fiber ¹	15.4 %	typical*
Crude Fiber ¹	3.5 %	typical*
Moisture ¹	7.8 %	typical
Ash ¹	4.1 %	typical*
Protein Dispersibility Index ¹	40 %	typical
Trypsin Inhibitor ¹	<2,000 TIU/g	typical*
Color ³ L	85	typical*
a	0.9	typical*
b	8.3	typical*
Particle Size ⁴		
below 70 µm	95.0 %	typical
below 30 µm	70.0 %	typical
below 25 µm	50.0 %	typical
Aerobic Plate Count ²	<10,000/g	per g
E. coli ²	<3	per g
Salmonella-ELFA ²	negative	per 100 g

1. Woodson-Tenent Laboratories 3507 Delaware Ave Des Moines, IA 50313
2. Silliker Laboratories 405 Eighth Avenue SE Cedar Rapids, IA 52401
3. HunterLab ColorFlex
4. Micromeritics Elzone 5382 Differential Volume Percent

* May vary by crop year or custom varieties.

LABELING: Pinto Bean Flour

Kosher IOWA CHAI-K

PACKAGING: 50 lbs.

Patent US 7,097,871 B2

MAY CONTAIN TRACES OF SOYBEAN