



Red Bean Flour 300

DESCRIPTION: Red Bean Flour 300 is a custom processed red bean flour. It is produced from whole red 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	22 %	typical*
Fat ¹	2 %	typical*
Saturated Fatty Acids	0.5%	typical*
Trans Fatty Acids	0%	typical*
Carbohydrate ¹	60 %	typical*
Total Dietary Fiber ¹	20 %	typical*
Moisture ¹	10 %	typical
Ash ¹	4 %	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

* May vary by crop year or custom varieties.

LABELING: Red Bean Flour

Kosher IOWA CHAI-K

PACKAGING: 50 lbs.

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MAY CONTAIN TRACES OF SOYBEAN