

HONEST ORIGINS

SMALL RED WHOLE FLOUR

(ITEM # 189)



Small Red Whole Flour: Whole Small Red Bean Powder can be used as an ingredient in bakery items, dips, dry soup mixes, extruded snacks and as a natural thickener or meat binder. Medium to dark burgundy in color, ground small red beans have a mild to bland sweet bean flavor.

INGREDIENTS: Small Red Beans

STORAGE: Storage in cool, dry conditions promotes longer shelf life

Proximate Data:
 % Moisture, max..... 10
 % Protein, min..... 20.0

Particle Analyzer Data:
 Dx50 particle size.....32μ

Microbiological Data:
 Standard Plate Count, max... 5,000/gm
 E.Coli/Coliform..... ≤ 200/gm
 Salmonella..... Negative
 Yeast & Mold..... ≤ 200 /gm

TYPICAL ANALYSIS: (per 100 g dry)

Calories 213

Fatty Acid Profile

Total Fat (g),	1.9
Saturated Fat (g)	.46
Trans Fat (g)	ND
Polyunsaturated Fat (g)	1.2
Monounsaturated Fat (g)	.18
Carbohydrate, Total (g)	66
Total Dietary Fiber (g)	44.6
Soluble Fiber (g)	4.0
Insoluble Fiber (g)	40.5
Total Sugar (g)	3.0
Fructose (g)	0
Glucose (g)	0
Sucrose (g)	3.0
Maltose (g)	0
Lactose (g)	0
Sodium (mg)	1.5
Potassium (mg)	1280
Calcium (mg)	103
Vitamin D (mcg)	0
Iron (mg)	5.3
Ash (%)	4.0
Cholesterol (mg)	ND

TECHNICAL DATA SHEET (MINIMAL ANALYSIS)

Approved: Sherrie King, Quality Manager 10/25/2021