

# HONEST ORIGINS PINTO BEAN WHOLE FLOUR

(ITEM # 530149)



**Pinto Bean Whole Flour:** Whole Pinto 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. Light brown to pale brown in color, ground pinto beans have a mild to bland sweet bean flavor.

**INGREDIENTS:** Pinto Beans

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

### Proximate Data:

% Moisture, max..... 9.5  
% Protein, min..... 20.0

### Particle Analyzer Data:

Dx50 particle size.....32μ

### Microbiological Data:

Standard Plate Count, max... 1,000/gm  
E.Coli/Coliform..... ≤ 200/gm  
Salmonella..... Negative  
Yeast & Mold..... ≤ 200 /gm

### TYPICAL ANALYSIS: (per 100 g dry)

**Calories** 313  
Fatty Acid Profile  
Total Fat (g), max 2.172  
Saturated Fat (g) 0.543  
Monosaturated Fat (g) 0.192  
Cis/cis Polyunsat. Fat (g) 1.437  
Trans Fat (g) ND  
Carbohydrate, Total (g) 68  
Total Dietary Fiber (g) 23  
Soluble Fiber (g) 7  
Insoluble Fiber (g) 16  
Sugars (HPLC)  
Total Sugar (g) 5.8  
Fructose (g) 0  
Glucose (g) 0  
Sucrose (g) 5.8  
Maltose (g) 0  
Lactose (g) 0  
Metals  
Sodium (mg) 1.0  
Potassium (mg) 1400  
Calcium (mg) 98  
Iron (mg) 5.0  
Moisture (%), max 9.5  
Ash (%) 4.0  
Cholesterol (mg) 0

TECHNICAL DATA SHEET (MINIMAL ANALYSIS)

Approved: Sherrie King, Quality Manager

6/22/2021