

# HONEST ORIGINS

# PINTO BEAN STARCH FLOUR

(ITEM # 187)



**Pinto Bean Starch Flour:** Pinto Bean starch flour is a pinto starch, which is mechanically milled and processed. The flour undergoes proprietary physical treatment. 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 promote longer shelf life

**Proximate Data:**

% Moisture, max.....	10
% Protein, max.....	20.0
% Total starch, min.....	65

**Particle Analyzer Data:**

Dx50 particle size.....	32μ
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**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)

<b>Calories</b>	306
<b>Fatty Acid Profile</b>	
Total Fat (g), max	1.6
Saturated Fat (g)	0.37
Monosaturated Fat (g)	0.13
Polyunsat. Fat (g)	1.1
Trans Fat (g)	ND
Carbohydrate, Total (g)	74
Total Dietary Fiber (g)	22.1
Soluble Fiber (g)	5.6
Insoluble Fiber (g)	16.4
Total Sugar (g)	2.7
Fructose (g)	0
Glucose (g)	0
Sucrose (g)	2.7
Maltose (g)	0
Lactose (g)	0
Vitamin D (μg)	0
Sodium (mg)	.75
Potassium (mg)	1300
Calcium (mg)	99.5
Iron (mg)	4.0
Ash (%)	4.0
Cholesterol (mg)	0

TECHNICAL DATA SHEET

Approved: Sherrie D. King, Quality Manager 2/1/22