

Mung Bean Protein 80% Specification

ITEM	TESTING METHOD	STANDARD
Physical and Chemical		
Appearance		Light yellow powder
Odor & Flavor		Without any off-odor
Bulk Density (kg/L)		0.36±0.10
PH		7.0-8.0
Protein (dry basis), %		≥80
Moisture, %		≤8.0
Ash, %		≤8.0
Fat, %		≤3.0
Crude Fiber, %		≤5.0
Microbiological		
TPC, cfu/g		≤10000
Total Coliform, MPN/g		<0.3
Yeast&Mould, cfu/g		≤100
E-Coli, cfu/g		<10
Salmonella, /25g		Negative
Staphylococcus aureus, cfu/g		<10
Listeria monocytogens, cfu/g		<10
Heavy Metal		
Total Arsenic, ppm		≤0.2
Total Mercury, ppm		≤0.2
Cadmium, ppm		≤0.2
Lead, ppm		≤0.2
Packing and Shelf Life		
Packing	20 kg (44 lb) bags	
Shelf Life	24 months	