VegeFull[™] Black Beans – Cooked

Powder and Grits



Instant dehydrated whole black beans powder and grits can be used as an ingredient in baked, extruded, semimoist, or canned pet food applications. This product is gray to black in color. Ground black beans have a mild to bland, sweet bean flavor. Since the black bean powder and grits come precooked, they reconstitue in five minutes.

Product Application

Powder: For baked applications, replace a percentage of flour 1:1 with black bean powder for baked items; can use 10-25% replacement.

Tip: Adjust water as black bean powder contains less moisture than most flours. Cold water hydration disperses best.

For extruded applications: Can use a 10-25% replacement. *Tip:* Black bean powder works well in combination with corn meal, rice flour, tapioca starch, and other typical ingredients.

Grits: Use as a partial replacement for protein portion of recipe.

Physical & Chemical Characteristics

Granulation:

Powder: 95% through #80 sieve Grits: 99% through #6 sieve

Tunical Proximate Data

| Typical Proximate Data | |
|----------------------------------|--------|
| Moisture | 6.0% |
| Protein (Nx6.25, DMB) | 22.0% |
| Fat (acid hydrolysis) | 2.0% |
| Carbohydrates | 67.0% |
| Crude Fiber (DMB) | 3.87% |
| ADF (DMB) | 9.02% |
| aNDF (DMB) | 11.39% |
| Ash | 4.0% |
| Typical Analysis (per 100 g dry) | |
| Kcal (AAFCO Pet) | 360 |
| Fatty Acid Profile | |
| Total fat | 2.2 g |



| Saturated fat 0.5 g Monounsaturated fat 0.3 g Total Dietary Fiber 23 g Soluble fiber 5 g |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Sugars (HPLC) |
| Total sugars 3 g |
| Sucrose |
| Vitamins |
| Vitamin A trace |
| Vitamin C trace |
| Folate |
| Minerals |
| Sodium 10-40 mg |
| Potassium |
| Calcium |
| Magnesium 100-200 mg |
| Zinc 1-4 mg |
| Iron 4-7 mg |
| Copper< 2 mg |
| |
| <i>Typical Amino Acids</i> (g/100 g protein) |
| Typical Amino Acids (g/100 g protein) Aspartic acid |
| 0 01 |
| Aspartic acid |
| Aspartic acid |
| Aspartic acid 12.3 Threonine* 4.6 Serine 6.0 |
| Aspartic acid 12.3 Threonine* 4.6 Serine 6.0 Glutamic Acid 14.8 |
| Aspartic acid 12.3 Threonine* 4.6 Serine 6.0 Glutamic Acid 14.8 Proline 4.0 |
| Aspartic acid 12.3 Threonine* 4.6 Serine 6.0 Glutamic Acid 14.8 Proline 4.0 Glycine 4.3 |
| Aspartic acid 12.3 Threonine* 4.6 Serine 6.0 Glutamic Acid 14.8 Proline 4.0 Glycine 4.3 Alanine 4.6 |
| Aspartic acid 12.3 Threonine* 4.6 Serine 6.0 Glutamic Acid 14.8 Proline 4.0 Glycine 4.3 Alanine 4.6 Cystine 1.0 Valine* 5.6 Methionine* 1.3 |
| Aspartic acid 12.3 Threonine* 4.6 Serine 6.0 Glutamic Acid 14.8 Proline 4.0 Glycine 4.3 Alanine 4.6 Cystine 1.0 Valine* 5.6 |
| Aspartic acid 12.3 Threonine* 4.6 Serine 6.0 Glutamic Acid 14.8 Proline 4.0 Glycine 4.3 Alanine 4.6 Cystine 1.0 Valine* 5.6 Methionine* 1.3 Isoleucine* 4.9 Leucine* 8.2 |
| Aspartic acid 12.3 Threonine* 4.6 Serine 6.0 Glutamic Acid 14.8 Proline 4.0 Glycine 4.3 Alanine 4.6 Cystine 1.0 Valine* 5.6 Methionine* 1.3 Isoleucine* 4.9 |
| Aspartic acid 12.3 Threonine* 4.6 Serine 6.0 Glutamic Acid 14.8 Proline 4.0 Glycine 4.3 Alanine 4.6 Cystine 1.0 Valine* 5.6 Methionine* 1.3 Isoleucine* 4.9 Leucine* 8.2 |
| Aspartic acid 12.3 Threonine* 4.6 Serine 6.0 Glutamic Acid 14.8 Proline 4.0 Glycine 4.3 Alanine 4.6 Cystine 1.0 Valine* 5.6 Methionine* 1.3 Isoleucine* 4.9 Leucine* 8.2 Tyrosine 3.4 |
| Aspartic acid 12.3 Threonine* 4.6 Serine 6.0 Glutamic Acid 14.8 Proline 4.0 Glycine 4.3 Alanine 4.6 Cystine 1.0 Valine* 5.6 Methionine* 1.3 Isoleucine* 4.9 Leucine* 8.2 Tyrosine 3.4 Phenylalanine* 6.1 |
| Aspartic acid 12.3 Threonine* 4.6 Serine 6.0 Glutamic Acid 14.8 Proline 4.0 Glycine 4.3 Alanine 4.6 Cystine 1.0 Valine* 5.6 Methionine* 1.3 Isoleucine* 4.9 Leucine* 8.2 Tyrosine 3.4 Phenylalanine* 6.1 Histidine* 3.0 |

^{*}Essential amino acids



Microbial Data

| Standard plate count, max. | 40,000/g |
|----------------------------|----------|
| Coliform | 100/g |
| E. coli | <3 g |
| Staphylococcus | <10/g |
| Salmonella | Negative |
| Yeast and Mold | 100/g |

Quality Control

This product is manufactured in accordance with a GMP and HACCP based quality assurance program.

Storage & Handling

Recommended shelf life is 18 months from date of manufacture when stored under cool, dry conditions.

AAFCO Ingredient Definition

Powder: Ground dried cooked black beans

Grits: Dried cooked black beans

Ordering Information

Product numbers:

Powder: 40066015

Grits: 40064015

Container size: Powder and Grits: 40 lb (18.1 kg)

multi-layered paper bags, 50 per pallet

Order minimum: Powder and Grits: 1 pallet (2000 lb) Customer service: 800-775-3295

or ANI_Service@adm.com

