



HEMECRAFT® Pulse 1103 Pea Flour

HEMECRAFT® Pulse 1103 Flour is a pea flour which is the mechanically milled and processed portion of the dehulled split pea cotyledons of sound, healthy, dry and clean peas (*Pisum sativum*).

Chemical and Physical Properties

	Min.	Max.
Moisture %		13.0
Protein, % d.b.	12.0	
Starch, % d.b.	60.0	
Granulation %	90.0	
Thr USSS #200		

Microbiological Statement

Raw agricultural product that has not been subjected to a post milling lethality step. This is not a ready-to-eat product and must be processed at conditions sufficient to ensure food safety.

Microbiological Limits

	Max.
Aerobic Plate Count, cfu/g	500,000
Yeast & Mold, cfu/g	2,000

While the information below is typical of the product, it should not be considered a specification.

Physical Appearance

	Typical
Colour	Pale yellow
Form	Powder
Odour	Typical of pea flour
Flavour	Typical of pea flour
Black specks	10 max.

Nutritional Data/100g

	Typical
Calories, Kcal	348
Calories from Fat	18
Total Fat, g	2
Saturated Fat, g	0.2
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	9
Total Carbohydrate, g	74
Dietary Fiber, g	4.5
Total Sugars, g	3.1
Added Sugars, g	0
Other Carbohydrate, g	66.4
Protein, g	13
Vitamin D, mcg	0
Calcium, mg	45
Iron, mg	15.0
Potassium, mg	1215
Ash, g	1.7

Certification

Kosher
Halal

Packaging and Storage

HEMECRAFT® Pulse 1103 Pea Flour is packaged in multi ply kraft paper bags. It should be stored at 25°C and less than 65% relative humidity.

Shelf Life

The best before date for HEME CRAFT® Pulse 1103 Pea Flour is 24 months from the date of manufacture.

Regulatory Data

Source	Yellow Pea
Labelling	Pea Flour

Features and Benefits

Gluten-free, high protein flour for baked goods, dips & sauces, meats, pasta, batters & breadings. Gluten-free, high protein flour for snacks and breakfast cereals with good expansion properties. Eliminate and/ or reduce eggs in formulations i.e. bakery, batters & breadings.

Effective Date: December 2, 2021

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