



HEMECRAFT® Pulse 4101 Flour 37102H00

HEMECRAFT® Pulse 4101 chickpea flour is the mechanically milled and processed portion of the dehulled split chickpea cotyledons of sound, healthy, dry, and clean chickpeas (*Cicer arietinum*).

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	13.0
Protein, % d.b.	19.0	-
Starch, % d.b.	35.0	-
Fat, % d.b.	-	8.0

Physical Appearance/Sensory Typical

Color	Light yellow
Form	Powder
Odor	Typical of chickpea flour
Flavor	Typical of chickpea flour
Black specks	10 max

Screen Test

	Min.
% thru U.S.S. 70 mesh (210 microns)	90

Microbiological Limits

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

Microbiological Statement

This product is manufactured from a raw agricultural product and has not been subjected to a post milling lethality step to control microbial pathogens. This is not a ready-to-eat product and must be processed at conditions sufficient to ensure food safety.

Nutritional Data/100 g

	Typical
Calories**	361
Calories from fat	59
Total Fat, g	6.5
Saturated Fat, g	0.76
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	6
Total Carbohydrate, g	56.3
Dietary Fiber*, g	6.5
Total Sugars, g	1.8
Added Sugars, g	0
Other Carbohydrate, g	48.0
Protein, g	26.4
Vitamin D, mcg	0
Calcium mg	41
Iron, mg	4.4
Potassium, mg	1060
Ash, g	2.5

Supplemental Nutritional Data available upon request

Certification

Kosher pareve
Halal

Packaging and Storage

25 kg bags and totes

It is recommended that product be stored at a maximum of 25°C and a maximum of 65% relative humidity.

Shelf Life

The best before date for HEME CRAFT® Pulse 4101 Flour is 24 months from the date of production.

Regulatory Data

Source Chickpea

United States

FDA Regulation 21 CFR 182.1 (GRAS)
Labeling Chickpea flour

Canada

CFDA Regulation Unstandardized Food
Labeling Chickpea flour

Features and Benefits

HEMECRAFT® Pulse 4101 is a gluten-free, high protein flour for snacks and breakfast cereals with good expansion properties. It can be used as a wheat flour replacement or higher protein alternative in pastas, batter & breadings, baked goods, soups, dips, and sauces.

*The dietary fiber was measured using AOAC 991.43 method. When using the AOAC 2011.25, the relevant values are:

Dietary fiber: 18.7
Soluble fiber: 11.7
Insoluble fiber: 7.0
Other carbohydrate: 35.8
Calories: 338

**Calculated calories were based on 0 kcal/g from insoluble dietary fiber.

Provisional Specification

Effective Date: August 8, 2022

Next Review Date: August 8, 2025

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