



PURITY® P 1002

70000219

PURITY® P 1002 pea starch is a food grade starch derived from non-GMO yellow peas.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	15.0
pH	5.0	8.0
	Target	
Viscosity (CML-M106) End, MVU		280

Physical Appearance

Color	White
Form	Powder

Particle Size

% thru U.S.S # 100 (149 microns)	Min.
	98.0

Microbiological Limits

	Max.
Aerobic Plate Count, cfu/g	5,000
Yeast, cfu/g	100
Mold, cfu/g	100
<i>E. coli</i> ,	Negative
<i>Salmonella</i> ,	Negative

Nutritional Data/100 g

	Typical
Calories	357
Calories from fat	0
Total Fat, g*	<0.1
Saturated Fat, g*	<0.01
Trans Fat, g*	<0.01
Cholesterol, mg	<1
Sodium, mg	32.7
Total Carbohydrate, g	89.2
Dietary Fiber, g	2.1
Insoluble Fiber, g	2.1
Total Sugars, g	0.1
Sucrose, g	0.1
Added Sugars, g	0
Other Carbohydrate, g	87.0
Protein, g	<0.8
Vitamin D, mcg	0
Calcium mg	1.7
Iron, mg	<1.0
Potassium, mg	<3
Ash, g	0.1

Certification

Kosher pareve
Halal

Packaging and Storage

25 kg bag

PURITY® P 1002 pea starch should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for PURITY® P 1002 pea starch is 24 months from the date of production.

Regulatory Data

Source Yellow Pea

United States

FDA Regulation 21 CFR 182.1
Labeling Pea starch

Canada

CFDA Regulation Unstandardized Food
Labeling Pea starch

Features and Benefits

PURITY® P 1002 pea starch is suitable in applications such as cereals, snacks, baked goods, meats, and meat analogs. It can also be used in dairy and dairy alternative products, animal nutrition and many other food formulations where a pea starch label is preferred.

PURITY® P 1002 pea starch has a bland flavor and cooked dispersions have a short gel texture. PURITY® P 1002 pea starch is a native starch which tends to gel and exhibit syneresis after cooking and cooling. High acid, shear, or extended cooking times will dramatically reduce the starch's viscosity.

* not present at level of quantification

Effective Date: November 13, 2024

Next Review Date: November 13, 2027

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