



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
Protein, % d.b.	-	0.5
pH	5.0	8.0
Target		
Viscosity (CML-M106) End, MVU	280	

Physical Appearance

	Typical
Color	White
Form	Powder

Particle Size

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

Microbiological Limits

Raw agricultural product that has not been subjected to a post milling lethality step.

Initial testing is done on a single composite sample against a limit of m. If result is above m, the three-class sampling and acceptance below is used.

	n	c	m	M
Total Plate Count/g	5	3	10,000	100,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Coliforms	5	3	100	1,000

Where n = # of samples tested; c = maximum allowable number of results between m and M; m = upper target limit; M = maximum acceptable value.

<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: January 20, 2022

Next Review Date: January 20, 2025

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr, 1600 – 90 Burnhamthorpe Road, West
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9
U.S.A. Canada
708.551.2600 905.281.7950