



## EVANESSE™ CB6194 37606H00

EVANESSE™ CB6194 chickpea broth is the viscous liquid extracted after cooking chickpeas. It is composed of carbohydrates, proteins, and other plant solids, it is often referred to as aquafaba. This unique combination of ingredients provides excellent emulsification properties with a clean flavor profile to help replace eggs in savory applications, specifically vegan mayo and salad dressings.

### Chemical and Physical Properties

	Min.	Max.
Solids,%	6.0	-
Protein, % w.b	1.5	-
pH	5.4	6.3

### Physical Appearance/Sensory Typical

Color	Brown yellow
Appearance	Turbid liquid

### Microbiological Limits Max.

Aerobic Plate Count/g	1,000
Yeast cfu/g	100
Mold cfu/g	100
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

### Nutritional Data/100 g Typical

Calories	30
Calories from fat	0
Total Fat, g	0.04
Saturated Fat, g	0.02
Trans Fat, g	<0.01
Cholesterol, mg	<0.01
Sodium, mg	250.0
Total Carbohydrate, g	5
Dietary Fiber, g	1
Total Sugars, g	0
Added Sugars	0
Other Carbohydrate, g	4
Protein, g	2
Vitamin D, mcg	0
Calcium, mg	5
Iron, mg	1
Potassium, mg	210

### Certification

Kosher pareve  
Halal

### Packaging and Storage

EVANESSE™ CB6194 chickpea broth is packaged in aluminum pouch with a net weight of 4.0kgs. EVANESSE™ CB6194 chickpea broth should be stored unopened at 25 °C and less than 65% relative humidity. \*Due to the composition of the product, solids tend to precipitate, mix thoroughly before using.

### Shelf Life

The best before date for chickpea broth is 18 months unopened from the date of production.

### Regulatory Data

Source Chickpea beans

### United States

FDA Regulation 21 CFR 170.30 (d) (GRAS)

Labeling Chickpea broth (water, chickpea)

### Canada

CFDA Regulation Unstandardized Food

Labeling Chickpea broth (water, chickpea)

### Features and Benefits

EVANESSE™ CB6194 chickpea broth is a plant-based emulsifier sourced from chickpeas. EVANESSE™ CB6194 chickpea broth provides excellent emulsification properties and can stabilize high oil content systems such as dressings and sauces across a broad range of pH's. It can also mimic the functionality of eggs in various applications (e.g., dressings and meringues, etc.) where emulsification or foaming is needed.

EVANESSE™ CB6194 chickpea broth meets Non-GMO standard and is manufactured at an ISO certified facility.

Effective Date: February 25, 2020

Next Review February 25, 2023

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