



## HEMECRAFT® Prista P 101 Flour 70000514

HEMECRAFT® Prista P 101 pea flour is the mechanically milled and air-classified portion of dehulled, dry, split yellow peas (*Pisum sativum*). The pea flour undergoes proprietary physical treatment that improves taste profile and reduces microbiological counts compared to conventional products.

### Chemical and Physical Properties

	Min.	Max.
Moisture %	-	10.0
Protein, % d.b.	12.0	-

### Physical Appearance and Sensory Data

Color	Pale yellow
Form	Powder

### Screen Test

	Min.	Max.
% thru U.S.S. #100 (149 microns)	90.0	-

### Microbiological Limits

	Max.
Aerobic Plate Count cfu/g	10,000
Yeast and Mold, cfu/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative
Coliform, cfu/g	10

### Nutritional Data/100 g

	Typical
Calories**	350
Calories from fat	12
Total Fat, g	1.3
Saturated Fat, g	0.24
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	6
Total Carbohydrate, g	74.5
Total Dietary Fiber*, g	7.6
Insoluble Fiber, g	6.0
Soluble Fiber, g	1.6
Total Sugars, g	2.1
Added Sugars, g	0
Other Carbohydrate, g	64.8
Protein, g	16.9
Vitamin D, mcg	0
Calcium mg	31
Iron, mg	4.2
Potassium, mg	846
Ash, g	2.1

Not a significant source of trans fat or cholesterol

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

### Certification

Kosher pareve  
Halal

### Packaging and Storage

25 kg bags and totes

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

### Shelf Life

The best before date for HEMECRAFT® Prista P 101 Flour is 24 months from the date of production.

### Regulatory Data

Source Yellow pea

### United States

FDA Regulation 21CFR182.1 (GRAS)  
Labeling Pea flour

### Canada

CFDA Regulation Unstandardized Food  
Labeling Pea flour

### Features and Benefits

HEMECRAFT® Prista P 101 is a gluten-free flour suitable for wheat-flour replacement in batter & breadings, baked goods, soups, and sauces. The flour works well in extruded snacks and breakfast cereals with good expansion properties. With improved flavor profile, this product allows ease of use in a variety of applications. This product is designed for lower micro formulated products, such as nutritional, clean label or instant beverage products, versus traditional dry milled pulse powders.

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

Dietary fiber: 14.8  
Soluble fiber: 8.3  
Insoluble fiber: 6.5  
Other carbohydrate: 57.6  
Calories: 335

Effective Date: July 26, 2022

Next Review Date: July 26, 2025

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