



## HEMECRAFT® Prista P 211 Flour 70000515

HEMECRAFT® Prista P 211 lentil flour is the mechanically milled and processed portion of the dehulled, dry, split lentils (*Lens culinaris*). The lentil flour undergoes proprietary physical treatment that improves taste profile and reduces microbiological counts compared to conventional products.

### Chemical and Physical Properties

	Min.	Max.
Moisture %	-	13.0
Protein, % d.b.	20.0	-

### Physical Appearance/Sensory

	Typical
Color	Yellow
Form	Powder

### Screen Test

	Min.	Max.
% on U.S.S. #60 (250 microns)	-	1

### Microbiological Limits

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

### Nutritional Data/100 g

	Typical
Calories**	345
Calories from fat	17
Total Fat, g	1.9
Saturated Fat, g	0.3
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	6
Total Carbohydrate, g	62.9
Total Dietary Fiber*, g	5.3
Insoluble Fiber, g	5.3
Soluble Fiber, g	0
Total Sugars, g	2.2
Added Sugars, g	0
Other Carbohydrate, g	55.4
Protein, g	24.5
Vitamin D, mcg	0
Calcium mg	27
Iron, mg	4.9
Potassium, mg	1010
Ash, g	2.5

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 211 Flour is 24 months from the date of production.

### Regulatory Data

Source Yellow lentil

### United States

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

### Canada

CFDA Regulation Unstandardized Food  
Labeling Lentil flour

### Features and Benefits

HEMECRAFT® Prista P 211 is a lentil flour suitable for wheat flour replacement in gluten free batter & breadings, baked goods, snacks, soups, and sauces. The flour works well in pasta and extruded snacks. With an 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 flours.

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

Dietary fiber: 15.0  
Soluble fiber: 7.1  
Insoluble fiber: 7.9  
Other carbohydrate: 45.7  
Calories: 321

Effective Date: August 14, 2023

Next Review Date: August 14, 2026

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