



## HEMECRAFT® Pulse 2101 Flour 37102F00

HEMECRAFT® Pulse 2101 lentil flour is the mechanically milled and processed portion of the dehulled split lentil cotyledons of sound, healthy, dry, and clean yellow lentils (*Lens culinaris*).

### Chemical and Physical Properties

	Min.	Max.
Moisture %	-	13.0
Protein, % d.b.	20.0	-
Starch, % d.b.	40.0	-

### Physical Appearance/Sensory

	Typical
Color	Yellow
Form	Powder
Odor	Typical of lentil
Flavor	Typical of lentil flour
Black specks	10 max.

### Screen Test

	Min.
% thru U.S.S. 100 mesh (149 microns)	95

### Microbiological Limits

	Max.
Aerobic Plate Count, cfu/g	500,000
Yeast and Mold, cfu/g	2,000

### Microbiological Statement

This product is manufactured from a raw agricultural product and has not been subjected to a post milling lethality step to control microbial pathogens. This is not a ready-to-eat product and must be processed at conditions sufficient to ensure food safety

### Nutritional Data/100 g

	Typical
Calories**	346
Calories from fat	17
Total Fat***, g	1.9
Saturated Fat, g	0.30
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	<3.0
Total Carbohydrate, g	62.9
Dietary Fiber*, g	5.3
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

Supplemental Nutritional Data available upon request.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

25 kg bags

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

### Shelf Life

The best before date for HEME CRAFT® Pulse 2101 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® Pulse 2101 is a gluten-free, high protein flour for snacks and breakfast cereals with good expansion properties. It can be used as a wheat flour replacement or higher protein alternative in pastas, batter & breadings, baked goods, soups, and sauces.

\*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

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

\*\*\*Fat (measured as is); Fat, % d.b. <3

Effective Date: December 15, 2021

Next Review Date: December 15, 2024

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

[www.ingredion.us](http://www.ingredion.us)

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2021.