



## HEMOCRAFT® Pulse 4101 Flour 37102H00

HEMOCRAFT® Pulse 4101 chickpea flour is the mechanically milled and processed portion of the dehulled split chickpea cotyledons of sound, healthy, dry, and clean chickpeas (*Cicer arietinum*).

### Chemical and Physical Properties

	Min.	Max.
Moisture %	-	13.0
Protein, % d.b.	19.0	-
Starch, % d.b.	35.0	-
Fat, % d.b.	-	8.0

### Physical Appearance/Sensory Typical

Color	Light yellow
Form	Powder
Odor	Typical of chickpea flour
Flavor	Typical of chickpea flour
Black specks	10 max

### Screen Test

	Min.
% thru U.S.S. 70 mesh (210 microns)	90

### 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**	361
Calories from fat	59
Total Fat, g	6.5
Saturated Fat, g	0.76
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	6
Total Carbohydrate, g	56.3
Dietary Fiber*, g	6.5
Total Sugars, g	1.8
Added Sugars, g	0
Other Carbohydrate, g	48.0
Protein, g	26.4
Vitamin D, mcg	0
Calcium mg	41
Iron, mg	4.4
Potassium, mg	1060
Ash, g	2.5

Supplemental Nutritional Data available upon request

### Certification

Kosher pareve  
Halal

### Packaging and Storage

25 kg bags and totes

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 HEMOCRAFT® Pulse 4101 Flour is 24 months from the date of production.

### Regulatory Data

Source Chickpea

### United States

FDA Regulation 21 CFR 182.1 (GRAS)  
Labeling Chickpea flour

### Canada

CFDA Regulation Unstandardized Food  
Labeling Chickpea flour

### Features and Benefits

HEMOCRAFT® Pulse 4101 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, dips, and sauces.

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

Dietary fiber: 18.7  
Soluble fiber: 11.7  
Insoluble fiber: 7.0  
Other carbohydrate: 35.8  
Calories: 338

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

### Provisional Specification

Effective Date: August 8, 2022

Next Review Date: August 8, 2025

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