

HEMOCRAFT® Pulse CT4201 Flour 37102H02

HEMOCRAFT® Pulse 4201 Flour is a chickpea flour which is the mechanically milled and processed portion of the dehulled split chickpea cotyledons of sound, healthy, dry, and clean chickpeas (*Cicer arietinum*). The flour undergoes proprietary physical treatment that provides cleaner flavor profile.

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	13.0
Protein, % d.b.	19.0	-
Starch, % d.b.	30.0	-
Fat, % d.b.	-	8.0

Physical Appearance/Sensory Typical

Color	Light yellow
Form	Powder

Screen Test

	Min	Max
% On U.S.S #30 (595 microns)	-	0
% thru U.S.S.100 mesh (149 microns)	95.0	-

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

Nutritional Data/100 g

	Typical
Calories	369
Calories from fat	56
Total Fat, g	6.2
Saturated Fat, g	0.8
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	4.0
Total Carbohydrate, g	62.4
Dietary Fiber, g	8.2
Total Sugars*, g	3.1
Added Sugars, g	0
Other Carbohydrate, g	51.1
Protein, g	24
Vitamin D, mcg	0
Calcium mg	39
Iron, mg	5.7
Potassium, mg	1110
Ash, g	3.4

Certification

Kosher pareve
Halal

Packaging and Storage

25 kg bags and totes

It is recommended product be stored at 25°C and less than 65% relative humidity

Shelf Life

The best before date for HEMOCRAFT® Pulse CT 4201 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

Gluten-free, high protein flour for baked goods, dips & sauces, meats, pasta. Gluten-free, high protein flour for snacks and breakfast cereals with good expansion properties. Due to cleaner flavor profile, this product allows ease of use in low moisture applications such as pasta, snacks and baked goods.

Supplemental Nutritional Data available upon request.

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

Effective Date: May 3, 2024

Next Review Date: May 3, 2027

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