



**PURITY® P 1002**

**70000219**

PURITY® P 1002 pea starch is a food grade starch derived from non-GMO yellow peas.

**Chemical and Physical Properties**

	Min.	Max.
Moisture, %	-	15.0
Protein, % d.b.	-	0.5
pH	5.0	8.0

**Target**

Viscosity (CML-M106) End, MVU	280
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**Physical Appearance**

	Typical
Color	White
Form	Powder

**Particle Size**

	Min.
% thru U.S.S # 100 (149 microns)	98.0

**Microbiological Limits**

Raw agricultural product that has not been subjected to a post milling lethality step.

Initial testing is done on a single composite sample against a limit of m. If result is above m, the three-class sampling and acceptance below is used.

	n	c	m	M
Total Plate Count/g	5	3	10,000	100,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Coliforms	5	3	100	1,000

Where n = # of samples tested; c = maximum allowable number of results between m and M; m = upper target limit; M = maximum acceptable value.

<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

**Nutritional Data/100 g**

	Typical
Calories	357
Calories from fat	0
Total Fat, g*	<0.1
Saturated Fat, g*	<0.01
Trans Fat, g*	<0.01
Cholesterol, mg	<1
Sodium, mg	32.7
Total Carbohydrate, g	89.2
Dietary Fiber, g	2.1
Insoluble Fiber, g	2.1
Total Sugars, g	0.1
Sucrose, g	0.1
Added Sugars, g	0
Other Carbohydrate, g	87.0
Protein, g	<0.8
Vitamin D, mcg	0
Calcium mg	1.7
Iron, mg	<1.0
Potassium, mg	<3
Ash, g	0.1

**Certification**

Kosher pareve  
Halal

**Packaging and Storage**

25 kg bag

PURITY® P 1002 pea starch should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

**Shelf Life**

The best before date for PURITY® P 1002 pea starch is 24 months from the date of production.

**Regulatory Data**

Source Yellow Pea

**United States**

FDA Regulation 21 CFR 182.1  
Labeling Pea starch

**Canada**

CFDA Regulation Unstandardized Food  
Labeling Pea starch

**Features and Benefits**

PURITY® P 1002 pea starch is suitable in applications such as cereals, snacks, baked goods, meats, and meat analogs. It can also be used in dairy and dairy alternative products, animal nutrition and many other food formulations where a pea starch label is preferred. PURITY® P 1002 pea starch has a bland flavor and cooked dispersions have a short gel texture. PURITY® P 1002 pea starch is a native starch which tends to gel and exhibit syneresis after cooking and cooling. High acid, shear, or extended cooking times will dramatically reduce the starch's viscosity.

\* not present at level of quantification

Effective Date: January 20, 2022

Next Review Date: January 20, 2025

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