



HEMOCRAFT® Pulse 1103 Flour 37103E00

HEMOCRAFT® Pulse 1103 Flour is a pea flour which is the mechanically milled and processed portion of the dehulled split pea cotyledons of sound, healthy, dry, and clean peas (*Pisum sativum*).

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	10.0
Protein, % d.b.	12.0	-
Starch, % d.b.	60.0	-

Physical Appearance/Sensory

	Typical
Color	Pale yellow
Form	Powder
Odor	Typical of pea flour
Flavor	Typical of pea flour
Black specks	10 max.

Screen Test

	Min.
% thru U.S.S. #200 (75 microns)	90.0

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**	347
Calories from fat	2
Total Fat, g	1.2
Saturated Fat, g	0.20
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	3.6
Total Carbohydrate, g	75.9
Dietary Fiber*, g	6.1
Total Sugars, g	2.3
Added Sugars, g	0
Other Carbohydrate, g	67.5
Protein, g	13.5
Vitamin D, mcg	0
Calcium mg	22
Iron, mg	4.2
Potassium, mg	686
Ash, g	1.7

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 HEMOCRAFT® Pulse 1103 Flour is 24 months from the date of production.

Regulatory Data

Source Yellow pea

United States

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

Canada

CFDA Regulation Unstandardized Food
Labeling Pea flour

Features and Benefits

Gluten-free flour for baked goods, dips & sauces, meats, pasta, batters & breadings. Gluten-free, high protein flour for snacks and breakfast cereals with good expansion properties. Eliminate and/or reduce eggs in formulations i.e., bakery, batters & breadings.

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

Dietary fiber: 17.4
Soluble fiber: 7.1
Insoluble fiber: 10.3
Other carbohydrate: 56.2
Calories: 313

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

Not a significant source of trans fat or cholesterol.

Effective Date: December 16, 2021

Next Review Date: December 16, 2024

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