



HEMECRAFT® Pulse 2103 Flour 37103F00

HEMECRAFT® Pulse 2103 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 %	-	10.0
Protein, % d.b.	12.0	-
Starch, % d.b.	60.0	-

Physical Appearance/Sensory Typical

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

Screen Test

	Min.
% thru U.S.S. 200 mesh (75 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**	367
Calories from fat	9
Total Fat, g	1.0
Saturated Fat, g	0.16
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	<3.0
Total Carbohydrate, g	76.3
Dietary Fiber*, g	5.0
Total Sugars, g	2.0
Added Sugars, g	0
Other Carbohydrate, g	69.3
Protein, g	13.3
Vitamin D, mcg	0
Calcium mg	10
Iron, mg	4.4
Potassium, mg	678
Ash, g	1.4

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 2103 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 2103 is a gluten-free flour suitable for snacks and breakfast cereals with good expansion properties. It can be used as a wheat flour replacement in 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: 13.0
Soluble fiber: 6.3
Insoluble fiber: 6.7
Other carbohydrate: 61.3
Calories: 328

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

Effective Date: April 12, 2022

Next Review Date: April 12, 2025

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