

Product specification

Description: 70% pea starch flour with 13% protein content.

Packaging: Valve bag (25 kg) or big bag, upon request.

Application: 70% pea starch flour with 13% protein content is perfect for food as raw material or processing aid.

Storage conditions: Store in a cool and dry place.

Shelf life: 24 months from the date of production.

Average nutritional value per 100g product*

Energy	1528 kJ / 361 kcal
Fat	1.0g
of which saturated fatty acids	0.2 g
Carbohydrate	70 g
of which sugars	<0.1g
Fiber	6.8 g
Protein	13.7 g
Salt	0.05 g

*values based on dry matter

Physico-chemical properties*

Moisture	<12 %(m/m)
Starch*	69-72 %(m/m)

*value based on dry matter

Microbiological properties

Total microbial count	<10 ⁴ cfu/g
Yeast / Mold	<10 ² cfu/g
Enterobacteriaceae	<10 ² cfu/g
Salmonella	negative /25 g
E. coli	<10 ² cfu/g

Organoleptic properties

Appearance	Flour-like product of pale light yellow color.
Smell	Product characteristic, slightly reminiscent of peas. Free from foreign fragrance.

Allergens: within the meaning of *Regulation (EU) 1169/2011* the product does not contain any allergenic ingredient.

Pesticides: as regards pesticides, the product complies with the requirements of *Regulation (EC) 396/2005*.

Contaminants: the product complies with *Regulation (EU) 2023/915* on maximum levels for certain contaminants in food.

The product does not contain genetically modified (GMO) ingredients as defined in *Regulation 1829/2003/EC*.

Photo of product sample:

