

HONEST ORIGINS YELLOW PEA FLOUR (REDUCED PROTEIN)

(ITEM # 530169)



TECHNICAL DATA SHEET (MINIMAL ANALYSIS)

Yellow Pea Flour: Yellow pea flour is a reduced protein pea flour which is the mechanically milled and processed portion of the dehulled split yellow pea cotyledons. The flour undergoes proprietary physical treatment.

INGREDIENTS: Split Yellow Peas

STORAGE: Storage in cool, dry conditions promotes longer shelf life

Proximate Data:

% Moisture, max..... 10.0
% Protein, max..... 20.0
Total Starch, min.....65%

Particle Analyzer Data:

Dx50 particle size: 36 μ

Microbiological Data:

Standard Plate Count, max... 1000/gm
Coliform..... 100/gm
E. Coli..... Negative
Salmonella..... Negative
Yeast & Mold..... 200/gm
Aflatoxin.....< 20ppb

TYPICAL ANALYSIS: (per 100 g dry)

Calories 351**

Fatty Acid Profile

Total Fat (g), max 1.5

Saturated Fat (g) .30

Monounsatur. Fat (g) .38

Cis/cis Polyunsatur. Fat (g) .86

Trans Fat (g) ND

Carbohydrate, Total (g) 73.5

Total Dietary Fiber (g) 10.8

Soluble Fiber (g) 4.6

Insoluble Fiber (g) 6.2

Total Sugar (g) 2.5

Fructose (g) ND

Glucose (g) ND

Sucrose (g) ND

Maltose (g) 2.5

Lactose (g) ND

Includes 0g added sugars

Cholesterol (mg) ND

Vitamin D (mcg) 0

Sodium (mg) 10.0

Potassium (mg) 900

Calcium (mg) 51.3

Iron (mg) 4.8

Ash (%) 2.3

** (Insoluble Fiber Subtracted)

Approved: Sherrie King, Quality Manager

6/3/2021

A handwritten signature in black ink that reads "Sherrie King".