

1. Product Name:

Pea Flour

2. Description:

This flour is produced of dehulled yellow peas, which will be cleaned very intensively. The peas are milled and the flour is finally classified by air separation to earn the high protein fraction. Production will be carried out under clean conditions which are hygienically unobjectionable. Raw materials used for this product are not irradiated or genetically modified. Product does not contain any further additives, is free of pests and is free of Lactose and Gluten by nature.

3. Quality data:

3.1 Physical data:

Protein: min. 50 % in dry mass
Appearance/Consistence: fine, yellowish powder

Smell / Taste: neutral, not musty, not mouldy or chemical, and has a taste typical of peas

Humidity (wgt-%): max. 16,0
Foreign material (FM) (wgt-%): max. 0,01
Mineral FM (wgt-%): max. 0,001
Particlesize: > 50 µm max. 5 %
 < 50 µm min. 95 %

3.2 Chemical data:

Pesticids, Heavy Metals,
Aflatoxin, Ochratoxin:

According to the EC regulations of allowed maximum contents for pesticides and defined contaminants in food products.

Nutrition Value:

mentioned for 100g dry product

Energy (kJ) / (kcal): 1401 / 333
Fat (g): 4,3
thereof saturated fatty acids (g): 0,8
Carbohydrates (g): 17
thereof sugar (g): 3,2
Fibre (g): 16,2
Protein (g): 48,4
Salt (g): < 0,01

The nutritional values are subject to natural deviations in natural food stuff mentioned in count units per gramm CU / g

3.3 Microbiological Data:

total vegetative cells TVC < 1.000.000
Enterobacteriaceae: < 10.000
Escherichia coli: < 10
yeasts: < 1.000
moulds: < 10.000
bacillus cereus: < 1.000
salmonella: negative in 25 g product

3.4 GMO:

The product is concerning to the valid european and national statutory provisions about genetically modified organisms not obliged to be declared.

3.5 Allergen Information:

No ingredients subject to mandatory labelling in accordance with Regulation (EU) No. 1169/2011. Due to cultivation, harvesting, transport and production traces of **mustard** in this product cannot be excluded with certainty.

4. Storage Conditions:

To be protected from heat and pests and stored under dark and dry conditions.

5. Best Before:

Subject to proper storing 1 year best before date,

6. Packaging:

15 kg paper bag or 450 kg bigbag