



## HEMECRAFT® Pulse 1101 Flour 37102E00

HEMECRAFT® Pulse 1101 pea flour is the mechanically milled and processed portion of the dehulled split pea cotyledons of sound, healthy, dry, and clean yellow peas (*Pisum sativum*).

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	13.0
Protein, % d.b.	20.0	-
Starch, % d.b.	42.0	-

### Physical Appearance/Sensory

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

### Screen Test

	Min.
% thru U.S.S. 100 mesh (149 microns)	95

### 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**	335
Calories from fat	17
Total Fat***, g	1.9
Saturated Fat, g	0.32
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	<3.0
Total Carbohydrate, g	63.9
Dietary Fiber*, g	7.6
Total Sugars, g	2.4
Added Sugars, g	0
Other Carbohydrate, g	53.9
Protein, g	23.1
Vitamin D, mcg	0
Calcium mg	40
Iron, mg	4.4
Potassium, mg	945
Ash, g	2.4

### Certification

Kosher pareve  
Halal

### Packaging and Storage

25 kg bags

It is recommended product be stored at 25°C and less than 65% relative humidity.

### Shelf Life

The best before date for HEMECRAFT® Pulse 1101 Flour is 24 months from the date of production.

### Regulatory Data

Source Yellow Pea

### United States

FDA Regulation 21 CFR 182.1 (GRAS)  
Labeling Pea flour

### Canada

CFDA Regulation Unstandardized Food  
Labeling Pea flour

### Features and Benefits

HEMECRAFT® Pulse 1101 is a gluten-free, high protein flour for snacks and breakfast cereals with good expansion properties. It can be used as a wheat flour replacement or higher protein alternative in pastas, 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: 17.8  
Soluble fiber: 8.6  
Insoluble fiber: 9.2  
Other carbohydrate: 43.7  
Calories: 311

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

\*\*\*Fat (measured as is); Fat, % d.b. <3

Effective Date: December 16, 2021

Next Review Date: December 16, 2024

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