	<b>Product Specifications</b>	<b>AC-DS04</b>
	PEA PROTEIN FLOUR  <b>SOLVID NATUR PLUS</b>	Version: 001 Date: 03/09/2020 Pages 1 de 2

**Ingredients:** Conventional grains of yellow pea

**Uses:** Cookies, cereal bars, food starches, gluten-free products, vegetarian/vegan meats. Wheat flour fermentation improver. High absorption flour.

**Sensorial Characteristics:**

Flavour: Slightly toasted pea flour

Colour: Cream – very soft brown – soft yellow

Smell: Slightly toast – cooked pea

**Physical and Chemical Properties:**

Energy value                   \*330 kcal/100 g aprox

Carbohydrates               \*48-50 %

Protein                         \*24-27 %

Total fat                     \*2.0-3.0 %


Dietary fibre                 \*6-8 %

Moisture                      9.0 % max

Ashes                         \*2-3.5%

Water absorption           1:4.5

\* The referred values are on a dry basis

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**Granulometry:**

- 255 micron sieve grinding passes 93%

**Microbiological Characteristics:**

Total Aerobic Microorganisms count (UFC/g)	< 10 <sup>5</sup>
Total Coliforms count (UFC/g)	< 100
Escherichia Coli	Negative in 50 g
Moulds and yeasts (UFC/g)	< 10 <sup>4</sup>
Salmonella Spp	Negative in 50 g

**Packaging:** Paper bags with inner PE bag of 25 kg and big bags of 500 Kg and 1000 kg.

**Conservation:** Avoid exposition to rain, high temperatures and insects. Storage in a dry and clean place.

**Shelf life:** 12 months from manufacturing date.

