	<b>Product Specifications</b>	<b>AC-DS02</b>
	<b>MICRONIZED PEA FLOUR</b> <b>SOLVID NATUR</b>	Version: 001 Date: 03/09/2020 Pages <b>1</b> de <b>2</b>

**Ingredients:** Conventional grains of yellow pea

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

**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               \*325 kcal/100 g aprox

Carbohydrates           \*49-50 %

Protein                       \*24-26 %

Total fat                   \*2.0-3.0 %


Dietary fibre             \*5.0-7.0 %

Moisture                   9.0 % max

Ashes                       \*2.0-3.5 %

Water absorption       1:1

\*The referred values are on a dry basis

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**Granulometry:**

- Thick grinding sieve 900 microns passes 96%
- 210 micron sieve intermediate grinding passes 98%
- 100 micron sieve extra fine grinding passes 98%

**Microbiological Characteirstics**

Total Aerobic Microorganisms count (UFC/g)	$< 10^5$
Total Coliforms count (UFC/g)	$< 100$
Escherichia Coli	Negative in 50 g
Moulds and yeasts (UFC/g)	$< 10^4$
Salmonella S.P.	Negative in 50 g

**Packaging:** Paper bags with inner PE bag of 25 kg or 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.

