	<b>Product Specifications</b>	<b>AC-DS06</b>
	TEXTURED PEA PROTEIN  <b>SOLVID NATUR TEX</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.

**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                 \*6.0-8.0 %

Moisture                      9.0 % max

Ashes                         \*2.0-3.5 %

Water absorption           1:3

\*The referred values are on a dry basis

	<b>Product Specifications</b>	<b>AC-DS06</b>
	TEXTURED PEA PROTEIN  <b>SOLVID NATUR TEX</b>	Version: 001 Date: 03/09/2020 Pages 2 de 2

**Granulometry:**

- 3000 to 15000 micron chunks

**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 S.P.	Negative in 50 g

**Packaging:** Paper bags with inner PE bag of 15, 20 and 25 kg.

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

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

