



## HEMECRAFT® Pulse 4101 Flour 37102H00

HEMECRAFT® Pulse 4101 Flour is a chickpea flour which is the mechanically milled and processed portion of the dehulled split chickpea cotyledons of sound, healthy, dry, and clean chickpeas (*Cicer arietinum*).

### Chemical and Physical Properties

	Min.	Max.
Moisture %	-	13.0
Protein, % d.b.	19.0	-
Starch, % d.b.	35.0	-
Fat, % d.b.	-	8.0

### Physical Appearance/Sensory Typical

Color	Light yellow
Form	Powder
Odor	Typical of chickpea flour
Flavor	Typical of chickpea flour
Black specks	10 max

### Screen Test

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

### Microbiological Limits

	Max.
Raw agricultural product that has not been subjected to a post milling lethality step.	
Aerobic Plate Count, cfu/g	100,000
Yeast and Mold, cfu/g	2,000
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

### Nutritional Data/100 g

	Typical
Calories	331
Calories from fat	55
Total Fat, g	6.4
Saturated Fat, g	1.5
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	10
Total Carbohydrate, g	56
Dietary Fiber, g	10
Total Sugars*, g	3.6
Added Sugars, g	0
Other Carbohydrate, g	42.4
Protein, g	22
Vitamin D, mcg	0
Calcium mg	74
Iron, mg	4.4
Potassium, mg	2550
Ash, g	2.7

### Certification

Kosher pareve  
Halal

### Packaging and Storage

25 kg bags and totes

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

### Shelf Life

2 years

The best before date for HEMECRAFT® Pulse 4101 Flour is 24 months from the date of production.

### Regulatory Data

Source Chickpea

### United States

FDA Regulation 21CFR182.1 (GRAS)  
Labeling Chickpea flour

### Canada

CFDA Regulation Unstandardized Food  
Labeling Chickpea flour

### Features and Benefits

Gluten-free, high protein flour for baked goods, dips & sauces, meats, pasta. Gluten-free, high protein flour for snacks and breakfast cereals with good expansion properties.

Supplemental Nutritional Data available upon request.

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

Effective Date: April 9, 2018

Next Review Date: April 9, 2021

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