

SMART PRO Chickpea

valid: 23. Dez 21

Version: 002

- 1. Product Name:** Chick Pea Flour
- 2. Description:** This flour is produced of dehulled chick peas, which will be cleaned very intensively. The chickpeas are milled and the flour is finally classified by air separation to earn the high protein fraction. Production will be carried out under clean conditions which are hygienically unobjectionable. The origin of the chick peas is Europe. Raw materials used for this product are not irradiated or genetically modified. Product does not contain any further additives, is free of pests and is free of Lactose and Gluten by nature.
- 3. Quality data:**
- 3.1 Physical data:**
- Protein: min. 38% in dry mass
- Appearance/Consistence: yellow beige fine powder
- Smell / Taste: Neutral, typical like chick peas, not mouldy, musty or chemically,
- Humidity (wgt-%): max. 16,0
- Foreign material (FM) (wgt-%): max. 0,01
- Mineral FM (wgt-%): max. 0,001
- Particlesize: > 150 µm max. 5 %
< 150 µm min. 95 %
- 3.2 Chemical data:**
- Pesticids, Heavy Metals, Aflatoxin, Ochratoxin: According to the EC regulations of allowed maximum contents for pesticides and defined contaminants in food products.
- Nutrition Value: mentioned for 100g dry product
- | | |
|---|------------|
| <u>Energy (kJ) / (kcal):</u> | 1595 / 381 |
| <u>Fat (g):</u> | 11,7 |
| <u>thereof saturated fatty acids (g):</u> | 1,4 |
| <u>Carbohydrates (g):</u> | 24,5 |
| <u>thereof sugar (g):</u> | 2,9 |
| <u>Fibre (g):</u> | 15,0 |
| <u>Protein (g):</u> | 36,8 |
| <u>Salt (g):</u> | 0,02 |
- The nutritional values are subject to natural deviations in natural food stuff mentioned in count units per gramm CU / g
- 3.3 Microbiological Data:**
- | | |
|-----------------------------------|--------------------------|
| <u>total vegetative cells TVC</u> | < 1.000.000 |
| <u>Enterobacteriaceae:</u> | < 10.000 |
| <u>Escherichia coli:</u> | < 10 |
| <u>yeasts:</u> | < 1.000 |
| <u>moulds:</u> | < 10.000 |
| <u>bacillus cereus:</u> | < 1.000 |
| <u>salmonella:</u> | negative in 25 g product |
- 3.4 GMO:** The product is concerning to the valid european and national statutory provisions about genetically modified organisms not obliged to be declared.
- 3.5 Allergen Information:** No ingredients subject to mandatory labelling in accordance with Regulation (EU) No. 1169/2011. Due to cultivation, harvesting, transport and production traces of **mustard** in this product cannot be excluded with certainty.
- 4. Storage Conditions:** To be protected from heat and pests and stored under dark and dry conditions.
- 5. Best Before:** Subject to proper storing 1 year best before date
- 6. Packaging:** 15 kg paper bag or 450 kg bigbag