



Specialty

Pea Starch/Flour (Mechanical Dry Process)

Typical Analysis

Protein	16.0 – 18.0 %	pH	5.5 – 6.0
Other Carbohydrates	6.0 – 8.0 %	Moisture	12.5 % max
NSP	7.5 %	aW	0.50.65
Insoluble NSP	5.0 %	Water Binding Capacity	~3 gH ₂ O/gds
Soluble NSP	2.5 %	Viscosity	5000 – 5500 cP
Ash	2.0 – 4.0%	Caloric Value	330 kcal
Fat	0.5 % - 1.5 %		
Starch	60.0 – 65.0 %		
Rest Carbohydrates	6 – 8 % mainly as simple sugars and oligosaccharides		

Minerals

Calcium	0.03%	Iron	45mg/kg
Magnesium	0.08%	Mangan	7mg/kg
Sodium	<0.009%	Zinc	20mg/kg
Phosphorous	0.26%	Copper	6 mg/kg
Potassium	0.78%	Selen	0.03 mg/kg
Sulphur	1.54 g/kg		

Amino Acids Profileg/kg

Alanine	7	Lysine	11.8
Arginine	14.5	Methionine	1.0
Asparagine	19.2	Proline	7.4
Cysteine	2.6	Serine	8.1
Glutamine	32	Threonine	6.2
Glycine	7.2	Tryptophan	1.5
Histidine	4.3	Tyrosine	5.6
Isoleucine	6.7	Valine	7.7
Leucine	11.9		

Microbiological

Salmonella	Negative/25g
Aflatoxin B1	0.02 mg/kg
E-coli	< 10 cfu/g
Yeast & Mold	100 CFU/g
Coliforms	< 100 cfu/g

Packaging Bags / Totes

GMO Free

Shelf Life 24 months from production date when maintained in a clean, low moisture, dry environment in the original sealed packaging