

Ficha Técnica

1344 - HARINA DE GARBANZO

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

Product identifier

INCI Cicer Arietinum Seed Powder
CAS N°:92113-26-3
EC N°:295-631-3

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 HOMECRAFT® 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.