

SPECIFICATION			
<b>Gluten Free Yellow Pea Flour</b>	<b>Product code: 3017A</b>	<b>31/5/22</b>	<b>Rev 8</b>

<b>Description:</b>	Gluten free pea flour. Natural tasting finely milled whole yellow pea flour with functional protein. High in protein and Fibre.
<b>Country of Origin:</b>	UK
<b>Material Origin / Ingredient:</b>	Whole yellow pea
<b>Appearance:</b>	Pale yellow powder
<b>Flavour &amp; Odour:</b>	Natural Taste
<b>Label Declaration:</b>	Pea flour
<b>EU Classification:</b>	Food ingredient
<b>Gluten Level:</b>	<20ppm
<b>Shelf Life:</b>	Minimum of 2 years from manufacture if stored as recommended
<b>Handling &amp; Storage:</b>	Store in a dry, well-ventilated area in tightly closed containers/packaging to prevent entry of moisture. Store away from other strong odorous materials.
<b>Packaging:</b>	20kg multiply bags (labelled with best before date on each pack)
<b>Safety Information:</b>	Pea Flour is not classified as a Dangerous Substance within the definitions of EC Directive 67/584. However, pulse flour is a fine organic powder that has the potential to cause a dust explosion. Avoid open flames or other ignition sources (e.g. electrical equipment; switch gear). Contact with eyes (e.g. dust particles) may cause irritation.

<b>Physical Specification:</b>	Moisture	12% (+/- 1%)
	Typical Particle Size Range	<250 micron
	Bulk Density	0.7 kg/l approx.
<b>Nutritional Data: (Typical Values per 100g)</b>	Energy	1384kJ/ 327kcal
	Fat	1.2g
	..... of which saturates	0.2 g
	Carbohydrate	51.7g
	..... of which sugars	2.6g
	Fibre	11.7g

	Protein	21.6 g
	Salt	0.008 g
<b>Microbiological Data: (Typical Values)</b>	Aerobic Plate Count	<100,000 cfu/g
	Yeasts	<3000 cfu/g
	Moulds	<3000 cfu/g
	E.Coli	< 10 cfu/g
	Salmonella	Absent
<b>Additional Information:</b>	Preservatives	None used

	<i>Does product contain?</i>	<i>Is Allergen used on site?</i>	<i>Is Allergen used on same line?</i>
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soybeans	No	No	No
Milk	No	No	No
Nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

Example of Label

**3017a**

Gluten Free Yellow Pea Flour 20kg (TM)


**19414Q001**
**BBE: 08/10/2021**

Batch Number:



\*19414Q001\*

EAN




GB-024-011

CUK-G-078

Revision History	
Rev 8	Adding doc ref

Veronica Grube	Technical Manager	<i>V Grube</i>
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