

SPECIFICATION			
<b>Product name:</b> Pea Protein Chunk	<b>Product code:</b> NF-907	11/2/25	Rev8

<b>Description:</b>	Gluten Free Texturised Vegetable Protein
<b>Country of Origin:</b>	Flour from UK Protein Isolate France Calcium Carbonate from Turkey
<b>Ingredient:</b>	Pea protein isolate, Yellow Pea flour, Calcium carbonate
<b>Appearance:</b>	Popcorn puff shapes. White -yellow colour.
<b>Flavour &amp; Odour:</b>	Savoury flavour
<b>Gluten Level:</b>	<20ppm
<b>Label Declaration:</b>	Texturised Pea Protein
<b>EU Classification:</b>	Food Ingredient

<b>Shelf Life:</b>	Minimum of 24 months 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>Safety Information / Food Safety</b>	Peas are not classified as a Dangerous Substance within the definitions of EC Directive 67/584. However, during handling dust may occur and 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. Product has been produced in accordance with good food safety and hygiene practices. Compliant with UK and EU legislation. Accredited by BRC Global Standard.

<b>Packaging Format</b>
4kg 3 ply paper bag

Physical Specification	
Moisture	9.5- 8.0%
Aw	<0.6
Typical Particle Size Range	<34mm
Bulk Density	102-110 g/L



### Application

Soak 250g Pea Protein Chunks in 470ml to 625ml cold water for 10 minutes.

#### Soaking methods

1. Place exact amount of water with Pea Protein Chunks in vacuum bag vacuum and seal. Ready to use after 10 minutes.
2. Cover the 250g of Pea Protein Chunks with water. After 10 minutes drain and weight to ensure water pick up does not exceed 625ml.

<b>Nutritional Data (Typical Values per 100g)</b>		
	<b>Dry basis</b>	<b>29% of total wet weight</b>
Energy	1521kJ/ 360kcal	441kJ/104kcal
Fat	4.9g	1.4g
..... of which saturates	0.94g	0.27g
Carbohydrate	6.5g	1.9g
..... of which sugars	0.8g	0.23g
Fibre	4.7g	1.4g
Protein	70.1g	20.3g
Salt	2.0g	0.6g
Iron	16.3mg	4.7mg

<b>Additional Information</b>	
Processing Aid	Calcium Carbonate

<b>Allergen Information</b>			
	<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

<b>Claims</b>	
<ul style="list-style-type: none"> <li>• British Made</li> </ul>	<ul style="list-style-type: none"> <li>• 100% Peas</li> </ul>
<ul style="list-style-type: none"> <li>• High Protein</li> </ul>	<ul style="list-style-type: none"> <li>• Vegan</li> </ul>
<ul style="list-style-type: none"> <li>• Gluten Free</li> </ul>	<ul style="list-style-type: none"> <li>• Alternative to Soya</li> </ul>

Example of label

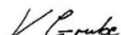


<b>PRODUCT CODE:</b>	NF-907
<b>PRODUCT NAME</b>	Pea Protein Chunk
<b>PRODUCT DESCRIPTION</b>	Gluten Free Texturised Vegetable Protein
<b>INGREDIENTS:</b>	Pea Protein, Yellow Pea Flour, Calcium Carbonate
<b>WEIGHT:</b>	4 kg
<b>BBE/ Storage</b>	August 2026 Store in cool dry place
<b>COUNTRY OF ORIGIN:</b>	UK
<b>BATCH No:</b>	907-130824

Novo Farina Ltd., 11 Francis Way, Bowthorpe, Norwich, NR5 9JA  
 Tel: +44 (0)1603 980098 Email: info@novofarina.com

No of layers per pallet	7
Total number of bags per pallet	35
Total weight per pallet	140kg

Revision History	
Rev 1	
Rev 2	Updating nutritional information
Rev 3	New Format
Rev 4	New name, new supplier, new packaging format
Rev 5	4kg bag
Rev 6	3kg bag
Rev 7	4kg bag
Rev 8	New logo

Veronica Grube	Technical Manager	
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Novo Farina Ltd | T: +44(0)1603 980098 | E: info@novofarina.com | W: novofarina.com

Registered Address: 11 Francis Way, Bowthorpe, Norwich NR5 9JA  
 Reg in England: No. 10324982 | VAT No 267748551