


**Product Specification**
**Chickpea Flour 100**

<b>Supplier</b>	<b>Origin</b>	<b>ID</b>
AGT Foods	USA	4056

**Description**

Chickpea Flour 100 is the mechanically milled and processed portion of the dehulled split chickpea cotyledons of sound, healthy, dry and clean chickpeas (*Cicer arietinum*)

**Physical Standards**

<b>Composition</b>	Chickpea Flour
<b>Colour</b>	Light Yellow
<b>Flavour</b>	Typical of chickpea flour without any off flavour
<b>Odour</b>	Typical of chickpea flour without any off odour

**Macronutrient Characteristics**

Analysis	Values	Units	Tolerance
<b>Moisture</b>	13	%	Max
<b>Protein</b>	19	% d.m	Min
<b>Fat</b>	8	% d.m	Max
<b>Starch</b>	30	% d.m	Min

**Physical Characteristics**

Analysis	Values	Units	Tolerance
<b>Particle Size Over 30 Mesh (595 µ)</b>	0.0	%	Max
<b>Particle Size Through 100 Mesh (149 µ)</b>	95	%	Min
<b>Black Specks</b>	10	Count	Max
<b>Cold Paste Viscosity</b>	2600 (min: 1800, max: 3200)	cP	+/-

**Microbiological Characteristics**

Analysis	Values	Units	Tolerance
<b>Aerobic Plate Count</b>	100,000	CFU/g	Max
<b>Mould &amp; Yeast</b>	2,000	CFU/g	Max
<b>E.Coli</b>	Negative	CFU/10g	Max
<b>Salmonella</b>	Negative	CFU/375g	Max

**Heavy Metals**

Analysis	Values	Units	Tolerance
<b>Lead</b>	0.025	ppm	Max
<b>Arsenic</b>	0.05	ppm	Max
<b>Mercury</b>	0.02	ppm	Max
<b>Cadmium</b>	0.01	ppm	Max

**Nutrition Information - Averages**

Per 100g As Is	Units	Per 100g As Is	Units
Energy	1583 kj	Starch	40.3 g
Protein	24.6 g	Dietary Fibre	9 g
Cholesterol	0 mg	Sugars	2.6 g
Carbohydrates	52.1 g		

**Fat and Fatty Distribution Profile**

Per 100g As Is	Values	Per 100g As Is	Values
Fat	5.6 g	Monounsaturated Fatty Acids	2.0 g
Saturated Fatty Acids	0.7 g	Polyunsaturated Fatty Acids	2.9 g

**Minerals**

Per 100g As Is	Values	Per 100g As Is	Values
Calcium	44.9 g	Sodium	0 g
Iron	4.8 g	Potassium	1070 mg

**Amino Acid Profile**

% Amino Acid in product As Is Basis

Essential Amino Acids	Values %	Non-Essential Amino Acids	Values %
Histidine	0.7	Alanine	0.9
Isoleucine	1.1	Asparagine	2.1
Leucine	1.3	Cysteine	0.2
Lysine	1.6	Glutamine	3.1
Methionine	0.3	Glycine	0.8
Phenylalanine	1.2	Serine	0.8
Threonine	0.7	Tyrosine	0.5
Valine	1.1	Arginine	1.5
Tryptophan	0.3	Proline	0.99

**Anti-Nutritional Attributes**

Analysis	Values	Units	Tolerance
Urease Activity / pH rise	0.02	Unit	<
Chloride Soluble	0.06	%	Average
Free Urea	0.05	g / kg	<
Polyphenols, total	1,010	mg / kg	Average

**Allergen Declaration**

Analysis	Values	Units	Tolerance
Gluten	20	ppm	<
Mustard	2.5	ppm	<
Soy Flour	2.5	ppm	<

Certified gluten-free per Gluten-Free Certification Program (GFCP) Standards and Policies

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**Claims and Certifications**

Halal - Certified  
Kosher – Certified  
Non-GMO

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**Packaging and Labelling**

25kg net weighted multi-layer paper bag  
Label is printed on bags: product name, net weight, production date, best before date and Lot number

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**Shelf Life and Storage**

24 months from date of production.  
Product is recommended to be stored under conditions not exceeding 25 degrees Celsius and with less than 65% relative humidity

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**Quality Certifications**

AGT Foods USA: ISO 22000:2005  
TFB Trading: HACCP

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**Guidance on use of information:**

The information detailed in this specification is provided by our supplier which includes maximum tolerance levels at the time of testing. These results may vary dependant on test methods.

**Intended Use:**

This product is an agricultural commodity processed in order to meet or exceed this specification as detailed above and it intended for sale to manufactures are wholesalers. It is the responsibility of the purchaser to ensure the product is suitable for sale to their business and retail customers. This includes provision of the appropriate consumer labelling content that incorporates a 'direction for use statement' and/or 'warning statements' to mitigate any risks arising from the nature of the product.