


**Product Specification**
**Pea Protein Isolate 85**

<b>Supplier</b>	<b>Origin</b>	<b>ID</b>
AGT Foods	China	4167

**Description**

Pea Protein 85 is mechanically milled and wet fractioned portion of the dehulled split yellow pea cotyledons of sound, healthy, dry and clean Yellow Peas (*Pisum sativum*)

**Physical Standards**

<b>Composition</b>	Pea Protein Isolate
<b>Colour</b>	Light Yellow
<b>Flavour</b>	Typical of Pea Protein without any off flavour
<b>Odour</b>	Typical of Pea Protein without any off odour

**Macronutrient Characteristics**

Analysis	Expected	Units	Operator
<b>Moisture</b>	8	%	Max
<b>Protein</b>	85	% d.m	Min
<b>Ash</b>	6	%	Max
<b>Crude Fiber</b>	3	%	Max

**Physical Characteristics**

Analysis	Expected	Units	Operator
<b>Particle Size Through 100 Mesh (149 μ)</b>	95	%	Min
<b>pH</b>	6 - 7	5 % solution	Avg.
<b>Bulk Density (untapped)</b>	400 - 500	g/L	Avg.

**Microbiological Characteristics**

Analysis	Expected	Units	Operator
<b>Aerobic Plate Count</b>	10,000	CFU/g	Max
<b>Mould &amp; Yeast</b>	200	CFU/g	Max
<b>Total Coliform</b>	0.3	MPN/g	Max
<b>E.Coli</b>	Negative	CFU/g	Max
<b>Salmonella</b>	Negative	CFU/25g	Max
<b>Staphylococcus aureus</b>	Negative	CFU/g	Max
<b>Listeria monocytogenes</b>	Negative	CFU/g	Max

**Heavy Metals**

Analysis	Expected	Units	Operator
<b>Lead</b>	0.2	ppm	Max
<b>Arsenic</b>	0.1	ppm	Max
<b>Mercury</b>	0.1	ppm	Max
<b>Cadmium</b>	0.1	ppm	Max

Nutrition Information	Analysis – Average 100g		Analysis	
		Expected		Expected
	<b>Energy</b>	1979 kj	<b>Dietary Fibre</b>	3 g
	<b>Total Fat</b>	22.6 g	<b>Protein</b>	63 g
	<b>Saturated Fat</b>	3.70 g	<b>Total Sugars</b>	0 g
	<b>Carbohydrates</b>	3 g	<b>Sodium</b>	600 g
	<b>Starch</b>	3 g	<b>Salt (NaCl)</b>	0.07 g

Amino Acid Profile	Analysis – 100g		Analysis	
		Expected		Expected
	<b>Aspartic Acid</b>	7.93 g	<b>Methionine</b>	1.16 g
	<b>Threonine</b>	3.08 g	<b>Isoleucine</b>	4.16 g
	<b>Serine</b>	4.11 g	<b>Leucine</b>	7.57 g
	<b>Glutamic Acid</b>	14.17 g	<b>Tyrosine</b>	3.32 g
	<b>Proline</b>	3.53 g	<b>Phenylalanine</b>	4.75 g
	<b>Glycine</b>	3.34 g	<b>Lysine</b>	6.34 g
	<b>Alanine</b>	3.78 g	<b>Histidine</b>	2.04 g
	<b>Cystine</b>	1.23 g	<b>Arginine</b>	7.22 g
	<b>Valine</b>	4.43 g	<b>Tryptophan</b>	0.85 g

Allergen Declaration	Analysis	Expected	Units	Operator
		<b>Gluten</b>	20.00	ppm
	<b>Soy Flour</b>	2.5	ppm	<

**Claims and Certifications**  
Halal - Certified  
Kosher – Certified  
Non-GMO

**Packaging and Labelling**  
25kg net weighted multi-layer paper bag  
Label is printed on bags

**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

**Quality Certifications**  
AGT Foods USA: ISO 22000:2005  
Processing facility in China: BRC, ISO 22000:2005  
TFB Trading: HACCP

**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 is intended for sale to manufacturers and 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.

**Please note:** This specification is awaiting final approval by our supplier.