

## Finished Product Specification

Organic PURIS™ Pea Starch			
<b>Product Name</b>	Organic PURIS™ Pea Starch- B	<b>Version</b>	1.1
<b>Product Code</b>	OPS85-B		
<b>Brand Name</b>	PURIS™		

Description
Organic PURIS™ Pea Starch is produced from organic yellow field peas using a wet process. Organic PURIS™ Pea Starch is made without the use of any chemical solvents.

<b>Ingredients:</b>	Organic Pea Starch
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<b>Label Declaration:</b>	Organic Pea Starch
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Sensory	Description
<b>Color</b>	White to off white powder
<b>Flavor</b>	Neutral
<b>Aroma</b>	Neutral

Physical	Limits
<b>Moisture</b>	14% max
<b>Protein Content</b>	0.75% max
<b>Ash Content</b>	0.4% max

Physical	Limits
<b>Total Carbohydrates</b>	85% min
<b>Particle Size</b>	NA
<b>RVA Viscosity Peak (Gen. Pasting Mthd)</b>	1500-3000 cP

Microbiological *	Acceptable Range	Method
<b>Aerobic Plate Count</b>	<50,000/g	AOAC 966.23
<b>Coliforms</b>	<10 cfu/g	BAM Ch. 4
<b>E.coli</b>	<10 cfu/g	BAM Ch. 4
<b>Yeast</b>	<100 cfu/g	AOAC
<b>Mold</b>	<100 cfu/g	AOAC
<b>Salmonella</b>	Negative/375g	AOAC

\* PURIS™ Pea Starch is raw; not processed to control for microbial pathogens.

Nutrition Data (typical values for 100g of commercial product)			
Chemical Analysis	Values	Tolerance	Method
<b>Moisture (g)</b>	10.0	Average	AOAC 925.09
<b>Protein (g)</b>	0.3	Average	AOAC 990.03, 992.15
<b>Total Fat (g)</b>	0.3	Average	AOAC 996.06 mod.
<b>Saturated Fat (g)</b>	0.1	Average	AOAC 996.06 mod.
<b>Mono-unsaturated fat (g)</b>	0.1	Average	AOAC 996.06 mod.
<b>Pol-unsaturated fat (g)</b>	<0.05	Average	AOAC 996.06 mod.
<b>Trans Fatty Acids (g)</b>	<0.01	Average	AOAC 996.06 mod.
<b>Carbohydrates (g)</b>	89.0	Average	CFR 21-calc.
<b>Total Sugars (g)</b>	<0.35	Average	AOAC 982.14, mod.
<b>Added Sugars (g)</b>	0	Average	AOAC 982.14
<b>Dietary Fiber<sup>1</sup> (g)</b>	1.5	Average	AOAC 991.43
<b>Ash (g)</b>	<0.4	Average	AOAC 942.05
<b>Sodium (mg)</b>	4.0	Average	AOAC 984.27, 927.02, 985.01, 965.17 mod.
<b>Potassium (mg)</b>	12.0	Average	AOAC 984.27, 927.02, 985.01, 965.17 mod.
<b>Calcium (mg)</b>	15.0	Average	AOAC 984.27, 927.02, 985.01, 965.17 mod.
<b>Iron (mg)</b>	0.3	Average	AOAC 984.27, 927.02, 985.01, 965.17 mod.
<b>Vitamin D (mg)</b>	<4.0	Average	Huang et al., Rapid Commun. Mass Spectrum 2014, 28
<b>Calories (Kcal)</b>	360.0	Average	CFR-Atwater calc.

(\*): Typical average values are given for information, and should not be considered contractual

<sup>1</sup> Based on PURIS current evaluation of new FDA Dietary Fiber Definition

<b>Certifications</b>	Kosher, Organic
<b>Lot Coding</b>	141003TL2 14= Year, 10= Month, 03= Date, TL=Site, 2= Packaging Line
<b>Packaging</b>	Packaged in 50lb brown poly lined three ply bags
<b>Storage Conditions</b>	Product should be stored in a cool, dry location, and in the original sealed package away from odorous material.
<b>Shelf Life</b>	The shelf life under recommended storage conditions is 24 months. Product beyond the shelf life