

Puris® Organic Pea Crisp			
Product Name	Puris® Organic Pea Crisp	Version	1.3
Product Code	O6085		
Brand Name	Puris™		

Description
PURIS® Organic Pea Crisps contain 60% protein and are an ideal clean label ingredient for bars, cereal and snack applications.

<b>Ingredients:</b>	Organic Pea Protein, Organic Rice Starch
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**Sensory Characteristics:**

Parameter	Specification
Appearance	Light Tan Color
Taste	Neutral, Bland
Aroma	Clean, no Off-Odor

**Chemical/Physical Characteristics:**

Parameter	Specification	Method
Moisture	5% maximum	AOAC (Loss on Drying)
Protein (dry basis)	60% minimum	AOAC (Dumas)
Bulk Density	270 - 310 g/L	Gravimetric
Shape	Round Cylindrical	Visual
Size	2.5-4.5 mm	Visual
Particle Size on USS #4 mesh	5% maximum	Internal Method
Particle Size on USS #6 mesh	50% minimum	Internal Method
Particle Size through USS #18 mesh	5% maximum	Internal Method

**Microbiological Characteristics:**

Parameter	Specification	Method
Aerobic Plate Count	<50,000 cfu/g	BAM Ch. 3
Yeast	<100 cfu/g	AOAC
Mold	<100 cfu/g	AOAC
Coliform	<10 cfu/g	BAM Ch. 4
E. coli	<10 cfu/g	BAM Ch. 4
Salmonella	Negative/375g	AOAC/BAM

<b>Certifications</b>	Kosher, Organic
<b>Lot Coding</b>	Date & Place of Manufacture. Example: 230511CI7 where 23= Year, 05= Month, 11= Date, CI=Site, 7= Packaging Line
<b>Label Declaration</b>	Organic Pea Protein Crisps (Organic Pea Protein, Organic Rice Starch)
<b>Packaging</b>	Typically packaged in 700 lb. polylined, triple wall corrugated bulk bins
<b>Storage Conditions</b>	Store in a cool, dry place. Recommended storage 55° F to 80° F and less than 80% RH.
<b>Shelf Life</b>	A shelf life of 24 months can be expected of product sealed and stored under recommended conditions. Product beyond the shelf life should be evaluated periodically for fitness of use.
<b>Standard COA Reporting Parameters</b>	Aerobic Plate Count, Coliform, E. Coli, Yeast, Mold, Salmonella, Moisture, Protein (dry basis), Density, Particle Size

**Typical Nutritional Profile\* (per 100g of product):**

Nutrient	Typical Value/100g	Reference Method
Moisture (g)	3.0	AOAC 930.15/ AOAC 925.09
Protein (as-is) (g)	60.7	AOAC 992.23
Total Fat (g)	8.3	AOAC 996.06
Monounsaturated Fat (g)	2.5	AOAC 996.06
Polyunsaturated fat (g)	4.1	AOAC 996.06
Saturated Fat (g)	1.7	AOAC 996.06
Trans Fat (g)	0	AOAC 996.06
Cholesterol (g)	0	AOAC 994.10
Carbohydrates (g)	22.5	Calculated
Sugars (g)	0	AOAC 982.14
Added Sugars (g)	0	Calculated
Total Dietary Fiber (g)	1.6	AOAC 991.43
Soluble Fiber (g)	0.0	AOAC 991.43
Insoluble Fiber (g)	1.6	AOAC 991.43
Ash (g)	5.5	AOAC 942.05
Sodium (mg)	590	ICP-MS
Phosphorus (mg)	990	ICP-MS
Potassium (mg)	190	ICP-MS
Calcium (mg)	820	ICP-MS
Iron (mg)	12	ICP-MS
Vitamin D (IU)	0	LC-MS/MS
Calories (kcal)	408	Atwater Factors

\*Typical values shown are based on average historical data and provided for informational purposes. These should not be considered contractual.

**Allergen Information:**

Allergen/Sensitizer	In Product?	On Shared	
		Equipment?	In Same Facility?
Egg or Egg Product	NO	NO	NO
Fish	NO	NO	NO
Milk & Milk by-product	NO	NO	NO
Wheat or Wheat Products	NO	YES	YES
Cereal grains containing gluten	NO	YES	YES
Peanuts or peanut products	NO	NO	NO
Tree Nuts	NO	NO	NO
Sesame Seeds	NO	YES	YES
Shellfish, including Crustaceans and Mollusks	NO	NO	NO
Soybean Oil (excluding refined soy oil)	NO	NO	NO
Soybean (not including oil)	NO	YES	YES
Sulphites (enter max ppm)	NO	YES	YES
Celery	NO	NO	NO
Mustard	NO	NO	NO
Lupin	NO	NO	NO
Gluten <sup>1</sup>	NO	YES	YES
Yellow 5 (tartrazine)	NO	YES	YES
Monosodium Glutamate (MSG)	NO	NO	NO

<sup>1</sup> Levels no greater than 20 ppm