

Finished Product Specification

Organic PURIS™ Pea Starch			
Product Name	Organic PURIS™ Pea Starch	Version	1.7
Product Code	OPS85		
Brand Name	PURIS™		

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

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

Physical	Limits
Moisture	14% max
Protein Content	0.75% max
Ash Content	0.4% max

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

Microbiological *	Acceptable Range	Method
Aerobic Plate Count	<50,000/g	AOAC 966.23
Coliforms	<10 cfu/g	BAM Ch. 4
E.coli	<10 cfu/g	BAM Ch. 4
Yeast & Mold	<100 cfu/g	AOAC RI-121301
Salmonella	Negative/375g	AOAC RI 031201

* 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
Moisture (g)	10.0	Average	AOAC 925.09
Protein (g)	0.3	Average	AOAC 990.03, 992.15
Total Fat (g)	0.3	Average	AOAC 996.06 mod.
Saturated Fat (g)	0.1	Average	AOAC 996.06 mod.
Mono-unsaturated fat (g)	0.1	Average	AOAC 996.06 mod.
Pol-unsaturated fat (g)	<0.05	Average	AOAC 996.06 mod.
Trans Fatty Acids (g)	<0.01	Average	AOAC 996.06 mod.
Carbohydrates (g)	89.0	Average	CFR 21-calc.
Total Sugars (g)	<0.35	Average	AOAC 982.14, mod.
Added Sugars (g)	0	Average	AOAC 982.14
Dietary Fiber¹ (g)	1.5	Average	AOAC 991.43
Ash (g)	<0.4	Average	AOAC 942.05
Sodium (mg)	4.0	Average	AOAC 984.27, 927.02, 985.01, 965.17 mod.
Potassium (mg)	12.0	Average	AOAC 984.27, 927.02, 985.01, 965.17 mod.
Calcium (mg)	15.0	Average	AOAC 984.27, 927.02, 985.01, 965.17 mod.
Iron (mg)	0.3	Average	AOAC 984.27, 927.02, 985.01, 965.17 mod.
Vitamin D (mg)	<4.0	Average	Huang et al., Rapid Commun. Mass Spectrum 2014, 28
Calories (Kcal)	360.0	Average	CFR-Atwater calc.

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

¹ Based on PURIS current evaluation of new FDA Dietary Fiber Definition



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Allergens	In Product?	Same Line?	Same Plant?
Barley, Rye, Oats	NO	NO	NO
Celery (not including seeds)	NO	NO	NO
Corn	NO	NO	NO
Egg or Egg Product	NO	NO	NO
Fish	NO	NO	NO
Milk & Milk by-product	NO	NO	NO
Monosodium Glutamate (MSG)	NO	NO	NO
Peanuts or peanut products	NO	NO	NO
Seeds (poppy, sunflower, cottonseed)	NO	NO	NO
Sesame Seeds	NO	NO	NO
Shell Fish & Crustaceans	NO	NO	NO
Soybean Oil (excluding refined soy oil)	NO	NO	NO
Soybean (not including oil)	NO	NO	NO
Sulphites (max ppm)	NO	NO	NO
Tree Nuts	NO	NO	NO
Wheat or Wheat Products	NO	NO	NO
Gluten [†]	NO	NO	NO
Yellow 5 (tartrazine)	NO	NO	NO
Animal Fat	NO	NO	NO
Grains containing gluten	NO	NO	NO
Mustard	NO	NO	NO
Lupin	NO	NO	NO
Lactose	NO	NO	NO
Chocolate/Choc. Derivative	NO	NO	NO
Oats (GF)	NO	NO	NO

[†] Present in product at levels no greater than 20 ppm.

Certifications	Kosher, Halal, Organic
Lot Coding	141003TL2 14= Year, 10= Month, 03= Date, TL=Site, 2= Packaging Line
Packaging	Packaged in 1800-2000 lb super sacks/totes
Storage Conditions	Product should be stored in a cool, dry location, and in the original sealed package away from odorous material.
Shelf Life	The shelf is a minimum of 24 months.
Standard COA	Moisture, Protein, Aerobic Plate Count, Coliforms, E. Coli, Yeast & Mold, Salmonella.