

Finished Product Specification

Organic PURIS™ Pea Starch RTE / Non-GMO Pea Starch RTE

Product Name	Organic PURIS™ Pea Starch RTE	Version	0.2
Product Code	OPS85 BRTE		
Brand Name	PURIS™		

Description

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

Ingredients: Organic Pea Starch

Label Declaration: Pea Starch

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	89% Avg
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	<100 cfu/g	AOAC
Mold	<100 cfu/g	AOAC
Salmonella	Negative/375g	AOAC

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

Certifications	In process
Lot Coding	141003TL2 14= Year, 10= Month, 03= Date, TL=Site, 2= Packaging Line
Packaging	Packaged in 50lb Kraft bags.
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 life under recommended storage conditions is 24 months. Product beyond the shelf life