

PURIS® Pea 870 H / Non-GMO Pea Protein

Product Name	Puris® Pea 870 H	Version	1.6
Product Code	P870H		
Brand Name	Puris™		

Description

Low Viscosity Non GMO 80% pea protein manufactured from yellow field peas in the USA without the use of any chemical solvents, designed for applications where low water hold and low viscosity protein is required. P URIS™ Pea 870 H is designed to have a neutral pH while maintaining great extrusion properties for the production of cereals, crisps, protein bars, and other extruded products.

Ingredients: Pea Protein

Botanical Name: *Pisum sativum L.*

Sensory Characteristics:

Parameter	Specification
Appearance	Cream to Off-White Powder
Taste	Neutral, Bland
Aroma	Clean, no Off-Odor

Chemical/Physical Characteristics:

Parameter	Specification	Method
Particle Size through 200 mesh (75 microns)	70% Minimum	Particle size Analyzer
Poured Bulk Density	0.45 g/ml Typical	Gravimetric
pH	6.5-7.5	10% Solution
Protein (dry basis)	80% minimum	AOAC (Dumas)
Moisture	6% maximum	AOAC (Loss on Drying)

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

Certifications	Kosher, Halal, Non GMO
Lot Coding	Date & Place of Manufacture. Example: 230511DW2 where 23= Year, 05= Month, 11= Date, DW=Site, 2= Packaging Line
Label Declaration	Pea Protein
Packaging	Packaged in 44.1 lb. (20 kg) multiwall paper 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 should be evaluated periodically for fitness of use.
Standard COA Reporting Parameters	Moisture, Protein (dry basis), Aerobic Plate Count, Coliform, E. Coli, Yeast, Mold, Salmonella, pH

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

Nutrient	Typical Value/100g	Reference Method
Moisture (g)	4.0	AOAC 930.15/ AOAC 925.09
Protein (as-is) (g)	79.7	AOAC 992.23
Total Fat (g)	9.0	AOAC 996.06
Monounsaturated Fat (g)	3.2	AOAC 996.06
Polyunsaturated fat (g)	4.2	AOAC 996.06
Saturated Fat (g)	1.6	AOAC 996.06
Trans Fat (g)	0	AOAC 996.06
Cholesterol (g)	0	AOAC 994.10
Carbohydrates (g)	2.0	Calculated
Sugars (g)	0	AOAC 982.14
Added Sugars (g)	0	Calculated
Total Dietary Fiber (g)	2.0	AOAC 991.43
Soluble Fiber (g)	0.0	AOAC 991.43
Insoluble Fiber (g)	2.0	AOAC 991.43
Ash (g)	5.3	AOAC 942.05
Sodium (mg)	750	ICP-MS
Phosphorus (mg)	1300	ICP-MS
Potassium (mg)	250	ICP-MS
Calcium (mg)	600	ICP-MS
Iron (mg)	16	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.

Typical Amino Acid Profile* (per 100g of product):

Essential Amino Acids	Typical Value/100g	Non Essential Amino Acids	Typical Value/100g
Arginine	6.84 g	Alanine	3.44 g
Histidine	1.99 g	Aspartic Acid	9.42 g
Isoleucine	4.05 g	Cysteine	0.85 g
Leucine	6.80 g	Glutamic Acid	13.32 g
Lysine	6.11 g	Glycine	3.28 g
Methionine	0.85 g	Serine	3.88 g
Phenylalanine	3.86 g	Tyrosine	3.86 g
Threonine	3.05 g	Proline	3.55 g
Valine	4.28 g		
Tryptophan	0.79 g		

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Heavy Metals:

Parameter	Specification	Tolerance	Method
Lead	0.03 mg/kg	Max	ICP-MS
Arsenic	0.01 mg/kg	Max	ICP-MS
Cadmium	0.10 mg/kg	Max	ICP-MS
Mercury	0.01 mg/kg	Max	ICP-MS

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	NO	NO
Cereal grains containing gluten	NO	NO	NO
Peanuts or peanut products	NO	NO	NO
Tree Nuts	NO	NO	NO
Sesame Seeds	NO	NO	NO
Shellfish, including Crustaceans and Mollusks	NO	NO	NO
Soybean Oil (excluding refined soy oil)	NO	NO	NO
Soybean (not including oil)	NO	NO	NO
Sulphites (enter max ppm)	NO	NO	NO
Celery	NO	NO	NO
Mustard	NO	NO	NO
Lupin	NO	NO	NO
Gluten ¹	NO	NO	NO
Yellow 5 (tartrazine)	NO	NO	NO
Monosodium Glutamate (MSG)	NO	NO	NO

¹ Levels no greater than 20 ppm