

## PURITY® P 1002 04400902

PURITY® P 1002 pea starch is a food grade starch derived from non-GMO yellow peas.

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	15.0
Protein, % d.b.	-	0.5
Ash, % d.b.		0.6
pH	5.0	8.0

### Physical Appearance

	Typical
Color	White
Form	Powder

### Particle Size

	Min.	Max.
% thru U.S.S # 80 (177 microns)	98.0	-

### Microbiological Limits

	Max.
Total Plate Count, cfu/g	10,000
Yeast, cfu/g	500
Mold, cfu/g	500
Coliforms, cfu/g	10
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

### Nutritional Data/100 g

	Typical
Calories	340
Calories from fat	0
Total Fat, g	0
Saturated Fat, g	0
Trans Fat, g	0
Cholesterol, mg	0.12
Sodium, mg	5.22
Total Carbohydrate, g	86
Dietary Fiber, g	1.22
Total Sugars*, g	<0.4%
Added Sugars, g	0
Other Carbohydrate (starch), g	84.8
Protein, g	0.26
Calcium, mg	16.3
Vitamin D, mg	0
Iron, mg	0.1
Potassium, mg	1.79

\*not present at level of quantification

### Certification

Kosher pareve  
Halal

### Packaging and Storage

25 kg bag  
Keep in a cool, dry place away from strong odor or volatile materials.

### Shelf Life

The best before date for PURITY® P 1002 starch is 24 months from the date of manufacture.

### Regulatory Data

Source Pea

#### United States

FDA Regulation 21 CFR 182.1  
Labeling Pea starch

#### Canada

CFDA Regulation Unstandardized Food  
Labeling Pea starch

### Features and Benefits

PURITY® P 1002 pea starch is suitable in applications such as cereals, snacks, baked goods, meats, and meat analogs. It can also be used in dairy and dairy alternative products, animal nutrition and many other food formulations where a pea starch label is preferred.

PURITY® P 1002 pea starch has a bland flavor and cooked dispersions have a short gel texture. PURITY® P 1002 pea starch is a native starch which tends to gel and exhibit syneresis after cooking and cooling. High acid, shear, or extended cooking times will dramatically reduce the starch's viscosity.

Effective Date: July 24, 2019

Next Review Date: July 24, 2022

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