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**PRODUCT SPECIFICATION: Chickpea Flour 100**

Description	Chickpea Flour 100 is the mechanically milled and processed portion of the dehulled split chickpea cotyledons of sound, healthy, dry and clean chickpeas (<i>Cicer arietinum</i>)																																																														
Origin	USA																																																														
Production Statement	This product is processed using Good Manufacturing Practices (GMP) in ISO 22000 certified facilities under licence and supervision operated by AGT Foods USA																																																														
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Total Energy and Carbohydrate Profile	Per 100g As Is			
	Parameter	Values	Units	
	Energy	1583	kJ	
	Protein	24.6	g	
	Cholesterol	0	mg	
	Carbohydrates, available	52.1	g	
	Sugars	2.6	g	
	Starch	40.3	g	
	Dietary Fiber, total	9	g	
Fat and Fatty Distribution Profile	Per 100g As Is			
	Parameter	Values	Units	
	Fat	5.6	g	
	Saturated Fatty Acids	0.7	g	
	Monounsaturated Fatty Acids	2.0	g	
	Polyunsaturated Fatty Acids	2.9	g	
Minerals	Per 100g As Is			
	Analysis	Values	Units	
	Calcium	44.9	g	
	Iron	4.8	g	
	Sodium	0	mg	
	Potassium	1070	mg	
Amino Acid Profile	% Amino Acid in product As Is basis			
	Essential Amino Acids	Values %	Non-essential Amino Acids	Values %
	Histidine	0.7	Alanine	0.9
	Isoleucine	1.1	Asparagine	2.1
	Leucine	1.3	Cysteine	0.2
	Lysine	1.6	Glutamine	3.1
	Methionine	0.3	Glycine	0.8
	Phenylalanine	1.2	Serine	0.8
	Threonine	0.7	Tyrosine	0.5
	Valine	1.1	Arginine	1.5
	Tryptophan	0.3	Proline	0.99
	Anti-nutritional Attributes	Analysis	Values	Units
Urease Activity /pH rise		0.02	Unit	<
Chloride Soluble		0.06	%	Average
Free Urea		0.05	g / kg	<
Polyphenols, total		1,010	mg / kg	Average
Allergen Declaration	Certified gluten-free per Gluten-Free Certification Program (GFCP) Standards and Policies			

GMO Status	GMO Free – Document available upon request
Chemical & Pesticide Residues	Levels conform within the maximum levels as specified under CODEX and the Australian Food Standards Code
Claims & Certifications	Kosher – Certified Halal – Certified
Packaging	25kg net weighted multilayer kraft paper bags
Labelling Format	The label is printed on the bag with name of product, net weight, production date, best before date and lot number
Shelf Life	24 months from the date of production
Optimal Storage Conditions	Product is recommended to be stored under conditions not exceeding 25 degrees Celsius and with less than 65% relative humidity
Applicable Quality Certifications	ISO 22000:2005

Guidance on use of information:

The information detailed in this specification is provided by our supplier which includes maximum tolerance levels at the time of testing.

These results may vary dependant on test methods.