

# Steamed Chickpea Flour

Grits, Meal, Flour, Fine Grind Flour

Steamed Chickpea Flour (Garbanzo Bean Flour) is produced from whole, cleaned chickpeas. The process utilizes a combination of steaming and milling without the addition of any processing aids. The chickpeas may be partially dehulled, but most of the hulls are left in the finished product for the addition of extra fiber. The steaming process inactivates the enzymes, stabilizes the protein and oil, and results in a pleasant, neutral flavor.

NPI produces all of its ingredients from whole, non-genetically engineered soybeans and pulses using only natural processing methods. In addition to being a highly functional ingredient, Steamed Chickpea Flour contains all the natural protein, fiber and oil that is found in the whole chickpea. No chemicals or processing aids are used in the making of this flour.

## INTENDED USAGE

Value-added food ingredient. Not intended for ready-to-eat.

## APPLICATIONS

- Gluten free foods
- Fiber enrichment
- Instant hummus
- Sweet baked goods
- Snacks and crackers
- Pastas and extruded foods
- Soups and gravies
- High protein foods

## FEATURES & BENEFITS

- Versatile flour for a variety of uses
- Alternative to wheat flour in many baked goods
- Excellent flavor
- Minimally processed
- Clean label
- High in fiber, iron and folate
- Highly nutritious
- Gluten-free
- Plant-based protein source

## SHELF LIFE & STORAGE

### CONDITIONS

Steamed Chickpea products have a shelf life of 12 months under normal storage conditions. Storage conditions should be below 60% humidity and temperatures below 75°F (24°C).

## PRODUCT CODES & INGREDIENT STATEMENTS

- CPI2-S Steamed Chickpea Grits
- CPI6-S Steamed Chickpea Meal
- CPI00-S Steamed Chickpea Flour
- CP600-S Steamed Chickpea Flour, Fine Grind

## PHYSICAL CHARACTERISTICS

Golden color, pleasant mild smell

## General Information

### LOT NUMBERING

The production date is printed as the lot number on each bag or tote bag as mmddyy. For example, 081216 means that the product was manufactured on August 12, 2016.

### PARTICLE SIZES

Grits generally passes through a #12 mesh screen  
Meal generally passes through a #16 mesh screen  
Flour generally passes through a #100 mesh screen  
Fine Grind Flour generally passes through a #100 mesh screen

### PACKAGING

50 lb bag (22.68 kg). Heat-sealed, pinch-bottom bag. Three layers of paper, lined with HDPE plastic film.  
Optional packaging: 20 kg bags

## NUTRITION FACTS

Per 100g	
Calories.....	400
Total Fat.....	7g
Saturated Fat.....	1g
Trans Fat.....	0g
Cholesterol.....	0mg
Sodium.....	25mg
Total Carbohydrate.....	65g
Total Dietary Fiber.....	10g
Sugars.....	2g
Added Sugar.....	0g
Protein.....	18g
Vitamin D	
Vitamin D2.....	<0.75 µg/g
Vitamin D3.....	<0.55 µg/g
Total Vitamin D.....	<0.55 µg/g
Calcium.....	61.4 mg
Iron.....	4.5mg
Potassium.....	1190 mg/100g
Vitamin A.....	10
Vitamin C.....	2.56

## TYPICAL CHEMISTRY ANALYSIS

Protein (dry).....	20%
Total Carbohydrates (by difference).....	65%
Dietary Fiber.....	10%
Fat (acid hydrolysis).....	7%
Moisture.....	5%

## MICROBIOLOGICAL ANALYSIS

Aerobic Plate Count.....	<50,000
E. Coli (petri film method).....	<10/g
Yeast.....	<100/g
Molds.....	<100/g
Salmonella.....	Negative in 100g Sample

## CERTIFICATIONS

Kosher, Halal

## ALLERGENS

CPI2-S, CPI6-S, CPI00-S: Soy (manufactured on same processing line)  
CP600-S: Soy, wheat (manufactured on same processing line)

SPECIFICATION SHEET REVISION DATE: April 24, 2017

APPROVED BY: KL



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Applying the Natural Goodness of Soy

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