

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. The steaming is a validated kill step.

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

Steamed Chickpea products are considered 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 18 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, 081217 means that the product was manufactured on August 12, 2017.

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

STANDARD PACKAGING

50 lb bag (22.68 kg). Heat-sealed, pinch-bottom bag. Three layers of paper, lined with HDPE plastic film. Bags are loaded on 40"x48" heat treated pallet; 5 bags per layer, 8 layers.
Optional Packaging: by request

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/100g |
| Vitamin D3 | <0.55 µg/100g |
| Total Vitamin D | <0.55 µg/100g |
| Calcium | 61.4mg |
| Iron | 4.5mg |
| Potassium | 1190 mg/100g |
| Vitamin A | 10 IU |
| Vitamin C | 2.56mg |

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

SQF Level II Certification
Kosher, Halal

ALLERGENS

CPI2-S, CPI6-S, CPI00-S:
May contain soy (processed on the same line)

CP600-S: May contain soy, wheat (present in other products used or processed on the same line)

COUNTRY OF ORIGIN

USA
Canada

SPECIFICATION SHEET REVISION DATE: March 6, 2018

APPROVED BY: KL



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Applying the Natural Goodness of Soy

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