


1. Product name:		Pre-gelatinized organic chickpeas flour	2. Product code		YU15
3. Product description:		Pre-gelatinized organic chickpeas flour			
4. General information		Suitble for: Instant sauces, soups, puree, humus and as a thickener. High protein content makes it suitable for dietary formulation.			
5. Packaging		Packaging	In 25 kg multi-ply kraft paper bags with valve		
		Pallet	Euro pallet		
5.1 Conformity declaration		The material, used for the manufacture of packaging, complies with EC laws: - regulation 1935/2004/EC and subsequent updates and changes; - regulation 1835/2005/EC and subsequent updates and changes; - regulation 2023/2006/EC and subsequent updates and changes; - EU regulation n° 10/2011 and subsequent amendents and changes; and the following italian laws: - DPR 777/82 and subsequent modification and changes - Ministerial Decree 21/03/1973 and subsequent updates and changes - Legislative Decree n° 29 of 10/02/2017			
6. Storage conditions		Temperature	At room temperature (20 ÷ 25 °C)		
		Humidity	Low humidity 65%RH		
		Condition	Keep in a cool and dry place, protected from the sunlight.		
		Shelf life	12 months		
7. Sensory requirements		Appearance	Fine powder		
		Colour	Yellow - light brown		
		Taste / smell	Typical of chickpeas		
8. GMO Status		The product is neither subject to the authorization requirements of regulation (EC) n° 1829/2003 nor to the specific traceability and labelling requirements of the regulation (EC) n° 1830/2003			
9. Mycotoxins		The product complies with EC laws: - regulation 1881/2006/EC modified by regulation 105/2010			
10. Heavy metals		The product complies with EC laws: - regulation 1881/2006/EC and subsequent updates and changes			
11. Pesticides		The product complies with EC laws: - regulation 834/2007 and subsequent updates and changes			
12. Ionizing radiations		The product is not subject to ionizing radiation treatment.			
13. Nanoparticles and nanomaterials		The product is free from nanoparticles and has been obtained without the use of nanomaterials.			

	FINAL PRODUCT SPECIFICATION	Cod.: SP/PF/YU15 R02
		Date: 17/02/2021
Pre-gelatinized Organic Chickpeas Flour		Pag. 2 di 4

14. Codification	The batch of the product is an alphanumeric code AAA YYXXX where AAA describes the product, YY represents the last two numbers of the year of production; XXX represents the progressive number of the day, according to the Julian calendar.
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15. HACCP declaration	Naturis operates according to its own HACCP plan, and guarantees the safety of its products and the compliance of the processes with Regulation (EC) n°852/2004 and compliance with the traceability requirements of Regulation (EC) n°178/2002.
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16. Chemical and physical requirements		Unit	Min	Max	Notes	Method
	Moisture	%	//	10		IO/PCC/05

16. 1 Chemical and physical requirements	Parameters	Unit	Min	Max	Notes	Method
	Peak	cP	7000	8000	The analyzed sample was prepared with 6,0 g of flour and 25 ml of demineralized water.	RVA
	Final viscosity	cP	11000	12000		RVA
	Pasting temperature	°C	> 80			RVA

16. 2 Particle size distribution		Unit	Min	Max	Notes	Method
	<100 µ	%	50	70		IO/PCC/11
	100 µ ÷ 250 µ	%	20	45		IO/PCC/11
	> 250 µ	%	0	20		IO/PCC/11

17. Microbiological requirements		Unit	m	M
	Total plate count	UFC/g	1000	100000
	Enterobacteriaceae	UFC/g	100	1000
	Coliforms	UFC/g	100	1000
	E. Coli	UFC/g	0	10
	Staphyl. Coagulasi positive	UFC/g	0	100
	Bacillus Cereus	UFC/g	0	100
	Salmonella	Abs/pres/ 25 g	neg in 25 g	neg in 25 g
	Mould & Yeast	UFC/g	100	1000

m = target value, which is satisfactory - **M** = Limiting value, on no account being overstepped

18. Ingredients list (in descending order)

Organic chickpeas

19. Origin

Raw material origin: Italy - Argentina

Produced and packed in: Italy

20. Organic declaration

The product complies with Reg. (CE) n°: 834/07 and n°: 889/08, verified by Q.Certificazioni S.r.l. IT BIO 014. Certificate n°: 00084/10323/044/09

21. Nutritional values (medium value for 100 g of product)

Energy (kJ / kcal)	1515 / 361
Proteins (g)	22,3
Carbohydrates (of which) (g)	40,8
• sugar (g)	2,22
Fats (of which) (g)	7,1
• saturated (g)	1,06
• mono-unsaturated (g)	2,13
• poly-unsaturated (g)	3,60
Dietary fibres (g)	22,5
Sodium (g/100g)	0,184
Salt (g/100g)	0,460

22. Product suitable for:

Halal Certified

Ovo Lacto Vegetarian

Pesco Vegetarian

Kosher certified

Lacto Vegetarian

Vegetarian

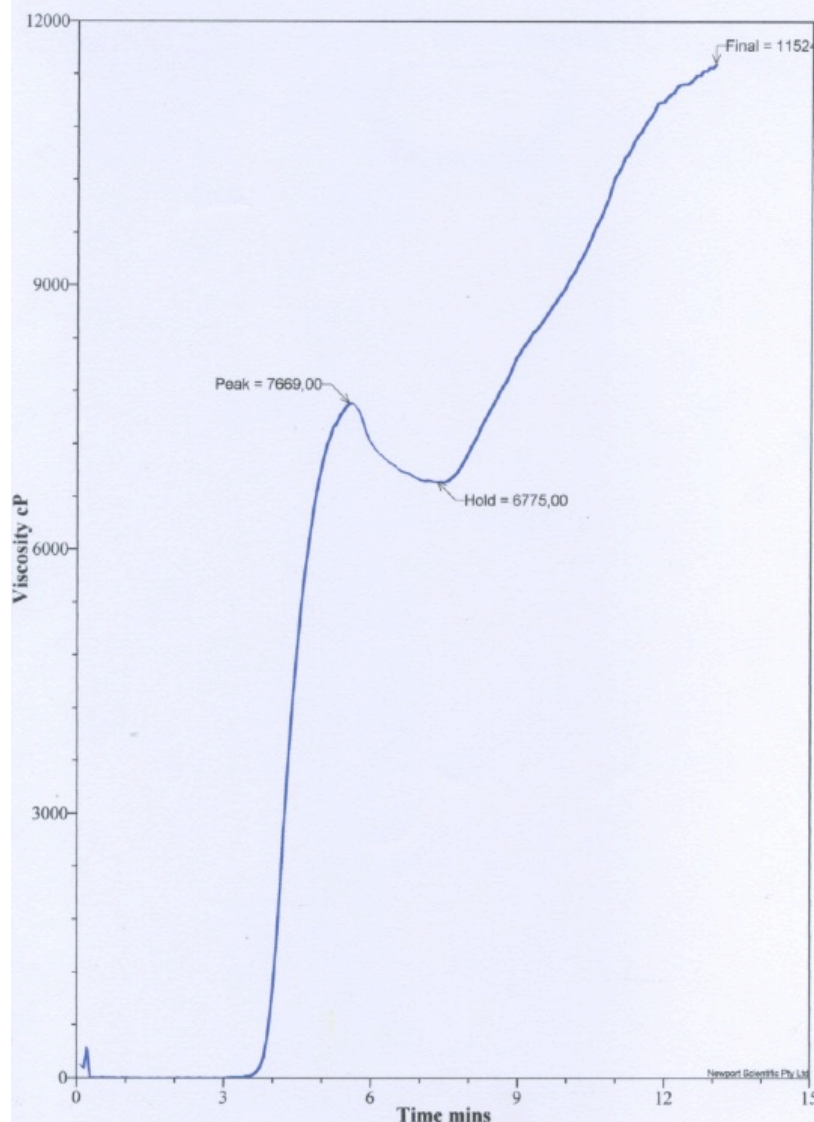
Vegan

Ovo Vegetarian

23. Allergens information

	The product contains	Allergens present in the plant	Possible cross contamination in raw material
Cereals containing gluten (wheat, oats, barley, rye, spelt, kamut or their hybridised strains) and products thereof.	No	Yes	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	No
Milk and products thereof (incl. lactose)	No	No	No
Nuts: almonds (<i>Amigdalus communis L</i>), hazelnut (<i>Corylus avellona</i>), walnut (<i>Juglans regia</i>), cashew (<i>Anacardium occidentale</i>), pecan nut [<i>Carya illinoensis (Wangenh) K. Koch</i>], brazil nut (<i>Bertholletia excelsa</i>), pistachio nut (<i>Pistacia vera</i>), macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>), and products thereof	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame seeds and products thereof	No	No	No
Sulphur dioxide (SO ₂) and sulphites with concentration higher than 10 mg/kg or 10 mg/l	No	No	No
Lupin and products thereof	No	No	No
Molluscs and products thereof	No	No	No

The product YU15 derives from precooked chickpeas manufactured in a plant that produces also cereals containing gluten.

24. Viscosity profile

RVA Data

Peak 1	7669
Trough 1	6775
Breakdown	894
Final viscosity	11524
Setback	4749
Peak time	5,53
Pasting	80,80

Summary

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