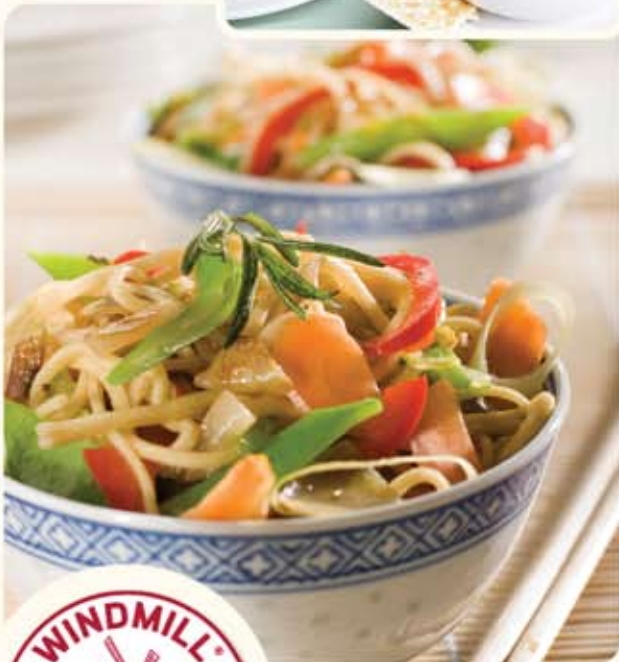


# PEA STARCH



## APPLICATIONS

- Food industry:
  - noodles and extruded snacks
  - soups, sauces, coatings, pie fillings and canned food
  - cereals
  - processed meats
  - dairy products (custard cream)

## SPECIFICATIONS

- Appearance: white powder
- Taste & odour: neutral
- Protein (N x 6.25): 0.5% max
- pH: 7.0±1
- Ash: 0.2% max
- Fat: 0.5% max
- Dry matter: 88% min

## PROPERTIES

- Non-GMO
- Low glycemic index (GI)
- Heat and shear stability
- Highly digestible
- Easy to cook: low gelatinisation temperature
- Gluten free

## PACKAGING & SHELF LIFE



- 25 kg bags
- FIBC

Minimum of 12 months after date of production, in closed packing. Best before expiration date on packaging.