

DATA SPECIFICATIONS

Pea Fiber 100 µm



Product description

Pea fibres are obtained from the shells of peas by a mechanical process. The particle size is 100 µm.

Application

Pea fibre can be used in the production of meat substitutes.

Packaging, shelf life and storage conditions

20 kg bags; 24 months from date of production; store in a cool, dry place and protect from direct sunlight.

Sensoric

White to beige powder. Odour and taste are typical for the species.

Origin

Germany



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MICROBIOLOGICAL STANDARDS

Aerobic mesophilic total plate count	less than 50.000 / cfu / g
Yeasts and Moulds	less than 1.000 / cfu/g
Salmonella	negative in 25 g

PHYSICAL AND CHEMICAL STANDARDS

Dietary fiber in dry matter	ca. 70 %
of which insoluble	ca. 68 %
of which soluble	ca. 2 %
Oxide Ash	less than 5 %
pH value (10% suspension)	4 - 7
Average particle size	20 - 100 μm
Bulk density	300 - 480 g / l

NUTRITIONAL VALUES IN 100G

Energy	912 / 223 kJ/kcal
Fat	0.1 g / 100 g
of which saturated fatty acids	0.1 g
Carbohydrates	15.9 g / 100 g
of which Sugar	0.1 g
Fibres	66.2 g / 100 g
Protein	6.4 g / 100 g
Salt	0.6 g / 100 g

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LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

The specification is valid until revoked and replaced all previous issues.