

# PEA STARCH

native Pea Starch

## NUTRITIONAL INFORMATION PER 100 G

*Protein* max. 0,5 g

*Carbohydrate* min. 85 g

*Fat* max. 1,0 g

*Ash* max. 0,5 g

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### NUTRITIONAL INFORMATION PER 100 G

<i>Energy</i>	1496 KJ 352 Kcal
<i>Protein</i>	max. 0,5 g
<i>Carbohydrate of which starch</i>	min. 98 g / d. s. min. 98 g / d. s.
<i>Fat, vegetable</i>	max. 1,0 g
<i>Fibre</i>	traces
<i>Ash</i>	max. 0,5 g



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NUMBER OF MEASUREMENT

A0001	<i>Moisture</i>	max. 12,0 %
A0102	<i>Lightness variable (L*)</i>	min. 92,0
A0303	<i>pH-value</i>	6,0 - 8,0
A0715	<i>Protein</i>	max. 0,5 %
A1704	<i>Ash content</i>	max. 0,5 %
V2104	<i>Brabender Viscosity</i> after 20 minutes at 95 °C	600 - 1000 BU
<b><u>Bacteriological</u></b>		
M0001	<i>Total viable count</i>	max. 10.000 cfu/g
M0100	<i>Yeast &amp; Moulds</i>	max. 100 cfu/g

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NUMBER OF MEASUREMENT

A0001	<i>Moisture</i>	max. 12,0 %
A0102	<i>Lightness variable (L*)</i>	min 92,0
A0300	<i>pH-value</i>	6,0 - 8,0
V2104	<i>Brabender Viscosity</i> after 20 min. at 95 °C	600 - 1000 BU

MEASURING METHOD

A0001	<i>Moisture</i>	Apparatus: surface dryer
A0102	<i>Lightness variable (L*)</i>	Apparatus: Chroma-Meter CR310 or CR400/410
A0300	<i>pH-value</i>	Preparation: 1:1,5 (with dist. water)
V2104	<i>Brabender Viscosity</i>	Weight- in quantity : 42,5 g abs. dry product with dist. water on 500 g total weight- in quantity Heating : continuous ( 1,5 °C/min.) Cooking temperature : 95 °C Cooking time : 20 minutes at 95 °C Apparatus : Brabender Viskograph E Load: cell : 700 cmg Stirrer : pin-style stirrer