

## Pea Protein 80% Specification

ITEM	STANDARD
<b>Physical and Chemical</b>	
Appearance	Light yellow powder
Odor & Flavor	without any off-odor
Bulk Density (kg/L)	0.40±0.10
PH	6.0-7.0
Protein (dry basis), %	≥80
Moisture, %	≤8.0
Ash, %	≤8.0
Fat, %	≤5.0
Crude Fiber, %	≤5.0
<b>Microbiological</b>	
TPC, cfu/g	≤10000
Total Coliform, MPN/g	<0.3
Yeast&Mould, cfu/g	≤100
E-Coli, cfu/g	<10
Salmonella, /25g	Negative
Staphylococcus aureus, cfu/g	<10
Listeria monocytogens, cfu/g	<10
<b>Heavy Metal</b>	
Total Arsenic, ppm	≤0.2
Total Mercury, ppm	≤0.2
Cadmium, ppm	≤0.2
Lead, ppm	≤0.2
<b>Packing and Shelf Life</b>	
Packing	20 kg or 25 kg bags
Shelf Life	24 months

## Pea Protein 85% Specification

ITEM	STANDARD
<b>Physical and Chemical</b>	
Appearance	Light yellow powder
Odor & Flavor	without any off-odor
Bulk Density (kg/L)	0.45±0.10
PH	6.0-7.0
Protein (dry basis), %	≥85
Moisture, %	≤8.0
Ash, %	≤8.0
Fat, %	≤5.0
Crude Fiber, %	≤3.0
<b>Microbiological</b>	
TPC, cfu/g	≤10000
Total Coliform, MPN/g	<0.3
Yeast&Mould, cfu/g	≤100
E-Coli, cfu/g	<10
Salmonella, /25g	Negative
Staphylococcus aureus, cfu/g	<10
Listeria monocytogens, cfu/g	<10
<b>Heavy Metal</b>	
Total Arsenic, ppm	≤0.2
Total Mercury, ppm	≤0.2
Cadmium, ppm	≤0.2
Lead, ppm	≤0.2
<b>Packing and Shelf Life</b>	
Packing	20 kg or 25 kg bags
Shelf Life	24 months

## Mung Bean 80% Protein Specification

ITEM	STANDARD
<b>Physical and Chemical</b>	
Appearance	Light yellow powder
Odor & Flavor	without any off-odor
Bulk Density (kg/L)	0.38±0.10
PH	6.0-7.0
Protein (dry basis), %	≥80
Moisture, %	≤8.0
Ash, %	≤8.0
Fat, %	≤5.0
Crude Fiber, %	≤5.0
<b>Microbiological</b>	
TPC, cfu/g	≤10000
Total Coliform, MPN/g	<0.3
Yeast&Mould, cfu/g	≤100
E-Coli, cfu/g	<10
Salmonella, /25g	Negative
Staphylococcus aureus, cfu/g	<10
Listeria monocytogens, cfu/g	<10
<b>Heavy Metal</b>	
Total Arsenic, ppm	≤0.2
Total Mercury, ppm	≤0.2
Cadmium, ppm	≤0.2
Lead, ppm	≤0.2
<b>Packing and Shelf Life</b>	
Packing	20 kg or 25 kg bags
Shelf Life	24 months

## Fava Bean 90% Specification

ITEM	STANDARD
<b>Physical and Chemical</b>	
Appearance	Light yellow powder
Odor & Flavor	without any off-odor
Bulk Density (kg/L)	0.40±0.10
PH	6.0-7.0
Protein (dry basis), %	≥88
Moisture, %	≤8.0
Ash, %	≤8.0
Fat, %	≤5.0
Crude Fiber, %	≤3.0
<b>Microbiological</b>	
TPC, cfu/g	≤10000
Total Coliform, MPN/g	<0.3
Yeast&Mould, cfu/g	≤100
E-Coli, cfu/g	<10
Salmonella, /25g	Negative
Staphylococcus aureus, cfu/g	<10
Listeria monocytogens, cfu/g	<10
<b>Heavy Metal</b>	
Total Arsenic, ppm	≤0.2
Total Mercury, ppm	≤0.2
Cadmium, ppm	≤0.2
Lead, ppm	≤0.2
<b>Packing and Shelf Life</b>	
Packing	20 kg or 25 kg bags
Shelf Life	24 months

## Chickpea 80% Specification

ITEM	STANDARD
<b>Physical and Chemical</b>	
Appearance	Light yellow powder
Odor & Flavor	without any off-odor
Bulk Density (kg/L)	0.40±0.10
PH	6.0-7.0
Protein (dry basis), %	≥80
Moisture, %	≤8.0
Ash, %	≤8.0
Fat, %	≤5.0
Crude Fiber, %	≤5.0
<b>Microbiological</b>	
TPC, cfu/g	≤10000
Total Coliform, MPN/g	<0.3
Yeast&Mould, cfu/g	≤100
E-Coli, cfu/g	<10
Salmonella, /25g	Negative
Staphylococcus aureus, cfu/g	<10
Listeria monocytogens, cfu/g	<10
<b>Heavy Metal</b>	
Total Arsenic, ppm	≤0.2
Total Mercury, ppm	≤0.2
Cadmium, ppm	≤0.2
Lead, ppm	≤0.2
<b>Packing and Shelf Life</b>	
Packing	20 kg or 25 kg bags
Shelf Life	24 months