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ORGANIC GARBANZO BEANS FLOUR TECHNICAL SPECIFICATIONS

General description

As garbanzo beans flour is know the milling of garbanzo beans grains (*Cicer arietinum*) clean, dry and free from foreign materials.

Ingredients

100% garbanzo beans flour. Gluten free.

Physical Characteristics

Color	Beige
Odor	Characterstic
Texture	Soft, fine
Mesh Size	Mesh 80 (180 micrones)
Foreign Material	Free
Moisture	11 %
Purity	99,9 %

Nutritional Facts


Nutrient	UNIT	VALUE per 100 grs
Energy	Kcal	356
Carbohydrates	g	53,20
Proteins	g	20,6
Alimentary Fiber	g	9,9
Total Fats	g	6,15
Satured Fats	g	0,638
Polyunsatured Fats	g	2,74
Monounsatured Fats	g	2,74
Sodium	mg	59
Cholesterol	mg	0

*Nutritional facts are standard values

Microbiological parameters

PARAMETER	Lim. Max (UFC/g)
Mold & Yeast	<5000
Total coliforms	<100
E. Coli	Negative in 1 gr

Made by	Revised by	Approved by
Quality Department	Commercial Department	Director

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Salmonella

Absence in 25 grs

Shelf Life

One year as of manufacturing date

Storage recommendations

Store in dark, cool and dry place. (<50 % RH y temperature 18-20 °C).

Packaging

20kg-25kg. multipaper bags.

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