



Balmaceda Chickpea Flour

Product obtained from the milling of Chickpea grains of *Cicer arietium species*, which are ripe, healthy and clean. The grains are not genetically modified organisms (GMO).

Natural product with no additives or chemical preservatives.

- Uses: Indicated for the food industry as thickener, protein enrichment, among other uses.

Organoleptic Properties	
Appearance	Fine and homogeneous powder. Free from foreign matter, molds and insects in any of its evolutionary stage according to good manufacturing practices. Free of any chemical or biological agent that may be of risk for consumers' health.
Color	Light brown - yellow
Taste/Odor	Chikpea typical taste and aroma. Free from rancid, sour or bitter taste and odors.

Allergen Information	
Allergen	This product does not contain gluten.

Physical-Chemical Properties		
Humidity	10.0 %	Max
Ashes	<5.0 %	
Heavy Metals		
Arsenic	0.2 mg/kg	Max
Mercury	0.05 mg/kg	Max
Lead	0.1 mg/kg	Max
Cadmium	0.08 mg/kg	Max
Copper	10.0 mg/kg	Max
Selenium	0.3 mg/kg	Max
Zinc	100 mg/kg	Max
Pesticides	According to Chilean regulations	
Mycotoxins		
Total Aflatoxins	5 ppb	Max
Zearalenone	50 ppb	Max
Ochratoxin	1 ppb	Max
Deoxynivalenol	500 ppb	Max

Microbiological Properties		
	m	M
Molds UFC/g	1.000	-
Yeast UFC/g	500	-
Salmonella in 50 g UFC/g	0	-
Aerobics mesophilic	100	-
Aerobic thermophilic spores	100	-
Bacillus cereus	1000	-
Enterobacteriaceae	10000	-

Nutrition Facts	100 g
Energy	387 kCal
Protein	22.4 g
Total Fat	6.7 g
Total Carbohydrate	57.8 g
Total Sugars	10.9 g
Total Dietary Fiber	10.8 g
Sodium	64 mg

Packing and Storage	
Packing	Thermolaminate polypropylene sack, with inner polyethylene bag.
Packing (Weight)	25 kg Net Weight
Storage Conditions	Fresh and dry space, 20°C, 60% HR (relative humidity), with regular inspections and product rotation.
Shelf life	12 months