

1. **Product name:** Organic Chickpea Flour.
2. **Country of origin:** Spain.
3. **Raw materials and ingredients:** Organic chickpeas are milled and sieved to obtain the flour.
4. **Intended use of the product:** Chickpea flour is often used as a substitute for wheat flour in cooking. It can be used in fried foods, bread, pies, etc.
5. **Product sensitive or potentially sensitive personnel:** May contain traces of corn, rice, buckwheat, millet, sorghum, amaranth or quinoa due to minor milling residues. Allergen free product (Regulation N° 1169/2011).

Allergens	Presence	Absence
Cereals containing gluten, namely: Wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose (b) wheat based maltodextrins (c) glucose syrups based on barley (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations (b) fish gelatine or isinglass used as fining agent in beer and wine		X
Peanuts and products thereof		X
Soybeans and products thereof, except: (a) fully refined soybean oil and fat (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources (d) plant stanol ester produced from vegetable oil sterols from soybean sources		X
Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin (b) lactitol		X

Nuts, namely: Almonds ( <i>Amygdalus communis</i> ), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.		X
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.		X
Lupin and products thereof		X
Molluscs and products thereof		X

**6. Organoleptic characteristics:**

Flavour	Characteristic of the product, without presence of unpleasant flavours
Colour	Light brown, uniform
Odour	Characteristic of the product, without presence of unpleasant odours
Appearance	80% <250 µm

**7. Microbiological characteristics:**

Total aerobic count	< 10000 CFU/g
Salmonella	Absence in 25 g
E. coli	< 10 CFU/g
Mould count	< 1000 CFU/g

**8. Physico-chemical characteristics:**

Moisture	≤ 14,5%
Ashes	0,41%
Impurity	≤0,1% plant organic materia ≤0,1% whole grains
GMO (Genetically Modified Organism)	The product is not subject to specific labelling in accordance with the EU legislation in the current valid version.
Pesticide residues	In accordance with the EC regulation on organic production of agricultural in the current valid version.
Heavy metals	In accordance with EU legislation setting maximum levels for certain contaminants in foodstuff in the current valid version.
Mycotoxins	In accordance with EU legislation setting maximum levels for certain contaminants in foodstuff in the current valid version.

**9. Nutritional information:**

(Average values per 100 g)

Energy	1452 kJ/347 kcal
Fat	6,3 g
Of which saturated fatty acids	0,6 g
Carbohydrates	45,3 g
Of which sugars	2,4 g
Protein	19,6 g
Salt	0,1 g
Fibre	15,5 g
Ingredients	Organic Chickpeas 100%

**10. Shelf life:** 6 to 12 months from date of production.

**11. Transport and storage conditions:** Keep in a dry place away from sources of light and heat.

The product will be transported following correct hygiene practices.

The container must be exclusively for transporting food.

**12. Logistics Information:**

- Bag type: 25 kg multi-layer paper
- Pallet type: American pallet (1200x1000 mm), weight 1000 kg (40x25 kg)

\*The packaging complies with the EU legislation (Regulation N°1935/2004).

*The information in this specification is general and non-binding. In order to assess the suitability of our products please contact: [hello@lovenaturesuperfoods.com](mailto:hello@lovenaturesuperfoods.com). All the parameters not mentioned in this specification comply with the EU foodstuff legislation.*