

### TECHNICAL DATA SHEET

1. PRODUCT NAME: Chick Peas (*Cicer arietinum*)
2. COUNTRY OF ORIGIN: Canada, USA
3. QUALITY DATA:

Grade	F.M.	Stones	Damage	Splits	Contrasting
#1	0.5%	0.2%	2.0%	0.5%	0.5%
#2	1.0%	0.4%	1.0%	1.0%	1.0%
#3	1.5%	0.6%	3.0%	1.5%	4.0%

Note: USDA Grading Charts are followed unless specified by customer.

4. DESCRIPTION: Raw, dry, threshed, sound chick peas. Yellow-cream in color, slightly round in shape, with a pointed end. Nutty flavor. Through sieves, fans and other cleaning equipment, the chick peas are sized and cleaned as per contract specification.
5. IMPORTANT PRODUCT CHARACTERISTICS: To prevent spoilage including mold and mycotoxin growth during storage, moisture must be < 14%.
6. NUTRITIONAL CONTENT (value per 100 g): \*source Pulse Canada Web Site

Fat	5.9 g
Carbohydrates	66.5 g
Total Fibre	18.8 g
Protein	22.7 g
Calcium	107 mg
Iron	5.5 mg
Potassium	1127 mg
Thiamin	0.49 mg
Niacin	1.22 mg
Folate	299 mcg

7. ALLERGENS: Allergens are within allowable limits.
8. MICROBIOLOGICAL: Acceptable levels of pathogenic bacteria including *E.coli*, *Salmonella*, *Listeria* and *Campylobacter* not likely to be exceeded since product is processed and/or cooked prior to consumption.

9. **PESTICIDE RESIDUES:** Pesticides applied as per Environmental Protection Agency's Federal Insecticide, Fungicide & Rodenticide Act. Pesticide testing as per contract specification.
10. **GENETICALLY MODIFIED ORGANISM:** No genetically modified or transgenic chick pea varieties have been generated commercially in Canada or the United States, therefore all commercial chick pea classes are non-GMO.
11. **INTENDED USES:** Canned in brine for soups and salads, ready-to-eat meals, vegetarian products, ethnic cuisine (e.g. hummus), flours, gluten-free applications, roasted for confection products or repackaged in dry form for sale to the consumer.
12. **PACKAGING:**
  - a) New poly or paper bags sized to order ranging from 25 lb – 4500 lb. The packaging does not damage or taint the product. Palletized bags have liner placed between product and pallet.
  - b) Bulk containers are cleaned of all debris and inspected prior to filling.
13. **SHELF LIFE:** 2 years if kept in cool, dry, dark storage.
14. **GOOD MANUFACTURING PRACTICES**
  - a) The product is received, processed, packaged and stored in clean facilities kept in good repair. Sanitation and maintenance documented.
  - b) Particular emphasis is placed on glass and metal contamination prevention.
  - c) Vehicles suitable for food handling and transport are used at all stages.
  - d) Product is free from insect and rodent infestation. Other foreign materials are controlled within specifications.

