Pea starch

Grades: Food grade

White pea starch for food formulation, with whiteness ≥90 and at least 99 g/100 g passing 150 μm, supplied in 25 kg bags.

Grade specifications

Parameter	Food grade
Physical & chemical	
Appearance	White powder
Taste	Natural taste
Whiteness	≥90.0
Moisture (%)	≤15
Ash (%)	≤0.25
pH	5-8
Fineness, 150 μm (100 mesh), g/100 g	≥99.0
Acid degree (dry basis), T	≤2.0
Spots (pieces/cm²)	≤5.0
Microbiology	
Molds (CFU/g)	<50
Salmonella	Not detected

Specifications apply only to the named grade and supplied physical form. Not detected is not a numerical zero; not specified means no limit is supplied. Confirm the agreed test methods and use the batch COA for batch acceptance.

Grade selection and applications

Quality selection: Compare whiteness, fineness, moisture and ash limits for the intended food system. Whiteness is a separate quality measurement and must not be read as a starch-purity assay.

Processing trials: Assess cooking, hydration and final gel or texture in your process. The supplied brochure describes a processed starch; confirm its exact ingredient declaration and any modification requirements for your market.

Applications: Food gels; Bakery systems; Plant-based foods; Sauces and soups; Dry blends; Process trials.

Packaging and storage

Item	Details
Packing	25 kg/bag
Storage	Keep sealed in a cool, dry place away from direct sunlight, moisture and heat.
Shelf life	2 years in unopened original packaging

Safety and regulatory

Read the matching SDS for handling precautions. Confirm intended use, labeling and any certification scope for the selected grade and destination. Technical limits are not measured batch results; the agreed purchase specification and batch COA govern acceptance.