



Origin:
Argentina

Texture
Fine powder

Color:
Light brown

Flavor:
Natural

Use:
Sauces, soups and
protein preparations



Granulometry

98% Passes through mesh.

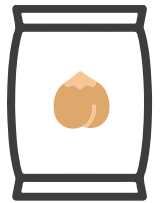
Specifications

Ashes

Gluten Determination

Moisture

Free of dead or alive insects

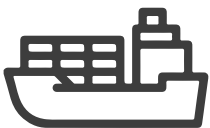


Packaging

Poly paper valved bags of 10 kg,
20 kg, 15 kg and 25 kg.

Logistics

24 tons per 40 HC.



CHICKPEA

Flour



Nutritional Information

Crude Protein		29 max
Crude Fat		< 8
Crude Fiber		< 12
Carbohydrates		74 max

Shelf life



Store in original packaging in a cool, dry place, isolated from the ground and protected from sunlight.
12 months from the date of production in original closed packaging.

Brands

PULSAR



SpringHaus LLC
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