


## Product Specifications (1/2)

|                              |  |   |
|------------------------------|--|---|
| <b>Product Name</b>          | <b>Chick pea Powder</b>  |   |
| <b>Seller</b>                | KYOTO GRAIN SYSTEM CO., LTD.<br>Shiseido Kyoto Bldg. 2F, 480 Kitafudodo-cho Kizuyabashi-sagaru Aburanokoji-dori,<br>Shimogyo-ku, Kyoto city, Kyoto 600-8233 Japan<br>TEL : +81-75-353-8833 FAX : +81-75-353-8837   |   |
| <b>Manufacturer</b>          | KYOTO GRAIN SYSTEM CO., LTD. Nara Factory<br>1224 Oguracho Nara city, Nara 632-0111 Japan<br>TEL : +81-743-84-0396 FAX : +81-743-84-0397   |   |
| <b>Material</b>              | <b>Raw Material</b>  | Chick pea   |
|                              | <b>Country Of Origin</b>   | North America   |
|                              | <b>Allergens</b>   | None  |
|                              | <b>GMO</b>   | No  |
|                              | <b>BSE</b>   | None  |
| <b>Storage</b>               | <b>Temperature</b>   | Room temperature  |
|                              | <b>Description</b>   | Store at cool and dark place avoiding hot and humid condition and exposure to strong light and direct sunlight. |
| <b>Shelf life</b>            | <b>Before opening</b>  | 365 days  |
|                              |  | Production day (packing day) + 365 days   |
| <b>Packaging</b>             | <b>External</b>  | Cardboard box<br>240x350x245H mm<br>Sealed by a kraft tape  |
|                              | <b>Internal</b>  | Aluminium laminate film bag<br>340x245x750H mm<br>Heat seal   |
| <b>Net Weight</b>            | 10kg   |   |
| <b>Code/Label</b>            | Chick pea Powder<br>YYMMDD ex) Packing day Mar. 6, 2018 →180306  |                            |
| <b>Manufacturing process</b> | <p>【Soaking】 Material input → soaking → Filling → Temporary Storage</p> <p>【Roasting】 Input → Magnetic separating → Roasting → Cooling → Sifting → Metal detector → Magnetic separating → Filling → measuring → Temporary Storage</p> <p>【Pulverizing】 Input → Pulverizing → Shifting → Magnetic separating → Metal detector → Filling → Measuring → Packing → Labeling → Storage → Shipment</p> |   |

## Product Specifications (2/2)

|                     |                         |
|---------------------|-------------------------|
| <b>Product Name</b> | <b>Chick pea Powder</b> |
|---------------------|-------------------------|

### Product characteristics

| Items                       | Standard value                                     | Measuring method  |
|-----------------------------|--|---|
| <b>Appearance</b>           | Light yellow powder                                | Visual inspection   |
| <b>Aroma &amp; Taste</b>    | Chick peas aroma without off-flavor and off-taste. | Sensory test  |
| <b>Foreign materials</b>    | Free from any unusual foreign materials.           | Visual inspection   |
| <b>Color of the product</b> | -  | Color meter (surface color)                               |
| <b>Bulk density</b>         | -  | 1L Cylinder   |
| <b>Moisture</b>             | Less than 5%                                       | Moisture Analyzer (Infrared heat drying mass measurement) |
| <b>Particle size</b>        | 30 $\mu$ m average (As a reference)                | Particle size analyzer                                    |

| Items                                     | Unit  | Standard value   | Result               | Measuring method  |
|---|-------|--|----------------------|---|
| Arsenic as AS <sub>2</sub> O <sub>3</sub> | ppm   | -  | -                    | -   |
| Heavy Metal as Pb                         | ppm   | -  | -                    | -   |
| general viable bacteria                   | cfu/g | Max 3,000  | Meet with standard   | Standard agar plate, incubation at 35°C for 48hours               |
| Coliforms                                 |       | Negative   | Meet with standard   | 3M Petrifilm Coliform Count Plate, incubation at 35°C for 24hours |
| Mould, Yeast                              | cfu/g | Max 300  | Meet with standard   | Potato dextrose plate Count, incubation at 25°C for 7days         |
| Pesticide residue                         |       | Meet with Japanese pesticide control method and food hygiene law | Inside of a standard | Japan official Method   |
|   |       |  |                      |   |