



# International Pulse Ingredient Consortium **MEMBERSHIP GUIDE**

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# WHAT IS **IPIC**?

The International Pulse Ingredient Consortium—or IPIC—is a not-for-profit, industry consortium whose mission is to support the growth of the global pulse ingredient sector by certifying pulse ingredients according to industry-aligned definitions.

IPIC was created to enhance the trust, transparency and quality of pulse ingredients available to the food industry. By aligning with broad compositional and/or physical definitions across a suite of ingredient categories, the provision of IPIC-certified ingredients aims to enhance the equity pulses within the food value chain by providing assurances required for food innovation.

IPIC definitions reflect major categories of pulse ingredients and general commonalities within each category. Unlike ingredient standards, these definitions provide an opportunity for pulse ingredients in each category to be distinguished from one another and allow for flexibility in labeling and nomenclature.



## **OUR GOALS:**

**TRUST • TRANSPARENCY • QUALITY**



# ***IPIC* DEFINITIONS**

IPIC definitions reflect major categories of pulse ingredients and general commonalities within each category. Unlike ingredient standards, these definitions provide an opportunity for pulse ingredients in each category to be distinguished from one another, and allow for flexibility in labeling and nomenclature. IPIC definitions cover ingredients that are made exclusively from pulses

# PULSE FLOURS:

**Pulse Flours** are defined as the product derived from the mechanical grinding/milling action of a whole or anatomical component of a pulse seed in which no less than 90% of the material passes through a 0.841 mm sieve\* (or confirmed using a validated method of analysis); and, are derived from a single pulse market class. Pulse flours can be unfortified or fortified with vitamins and/or minerals as per regional regulatory guidelines to which the pulse flour will be sold and/or consumed. Pulse Flours are further characterized into 3 major categories where additional criteria are applied as part of corresponding definition.

**Specialty Milled Pulse Flours** is a designation that applies to any of the major Pulse Flour categories (Dehulled, Whole, Starch-Rich) when the product has been subjected to additional processing prior to – or after milling; and the additional processing applied to the flour ingredient must be clearly stated (i.e roasted whole pea flour, de-flavoured dehulled lentil flour). Additional processing can include, but is not limited to: thermal or hydrothermal treatments, infrared heating, germination, fermentation, enzymatic hydrolysis and extrusion.

## DEHULLED PULSE FLOUR

Dehulled Pulse Flour is defined as a Pulse Flour that has had the seed coat removed as part of the dehulled/decortication process. The definition for Dehulled Pulse Flour does not include: 1) flours that have been specifically processed to isolate or remove certain components of the seed (protein, starch, etc.); or, 2) flours that have been reconstituted with other materials to increase the level of constituents beyond what is naturally present in the whole starting material.

## WHOLE PULSE FLOUR

Whole Pulse Flour is defined as a Pulse Flour that contains all components of the whole pulse seed including the seed coat; and, where the intact, whole seed is continuously milled OR the ground seed coat and/or germ fractions is reintroduced back into the ground cotyledon to constitute approximately 95% or more of the original composition of the seed. The definition for Whole Pulse Flour does not include: 1) flours that have been specifically processed to isolate or remove certain components of the seed (protein, starch, etc.); or, 2) flours that have been reconstituted with other materials to increase the level of constituents beyond what is naturally present in the whole starting material.

## STARCH-RICH PULSE FLOUR

Starch-Rich Pulse Flour is defined as a Pulse Flour that has been processed to remove non-starch components of the seed (protein, fibre) and isolate and, starch represents <85% of the flour calculated on a dry weight basis.

\*or equivalent, confirmed using a validated method of analysis

## PULSE PROTEIN:

**Pulse Protein** is defined as the protein extracted from the pulse seed of a single market class; and, are further characterized into 2 major categories where additional criteria are applied as part of corresponding definition.

**Additionally Processed Pulse Protein** is a designation that applies to any of the major Pulse Protein categories (Concentrate, Isolate) when the product has been subjected to additional processing pre- or post-extraction, and, the additional processing applied to the product must be clearly stated. Additional processing can include, but is not limited to: thermal, hydrothermal, or pressure treatments, irradiation, ultrasonication, enzymatic hydrolysis, acid hydrolysis, fermentation, shearing forces.

### PULSE PROTEIN CONCENTRATE

Pulse Protein Concentrate is defined as the protein extracted from the pulse seed of a single market class; and, the final product is  $\geq 40\%$  and  $< 80\%$  protein (Nx6.25) calculated on a dry weight basis.

### PULSE PROTEIN ISOLATE

Pulse Protein Isolate is defined as the protein extracted from the pulse seed of a single market class and where the final product contains  $\geq 80\%$  protein (Nx6.25) calculated on a dry weight basis.



## PULSE FIBRE:

**Pulse Fibre** is defined as the fibre extracted from the pulse seed of a single market class; and, corresponds to the definition of a dietary fibre in the jurisdiction to which the pulse fibre will be sold and/or consumed; and, are further characterized into 2 major categories where additional criteria are applied as part of corresponding definition.

### PULSE HULL FIBRE

Pulse Hull Fibre is defined as a Pulse Fibre derived from the mechanical grinding action of seed coats that have been separated from the cotyledon and germ; and, aqueous solvents are not used; and, the product is  $\geq 75\%$  dietary fibre calculated on a dry weight basis.

### PULSE INNER FIBRE

Pulse Inner Fibre is defined as a Pulse Fibre extracted from the pulse seed cotyledon using aqueous solvents; and, starch represents  $< 85\%$  of the fibre calculated on a dry weight basis.

## PULSE STARCH:

**Pulse Starch** is defined as starch extracted from the pulse seed of a single market class; and, starch represents  $\geq 85\%$  of the final product calculated on a dry weight basis.

**Additionally Processed Pulse Starch** is a designation that applies to a Pulse Starch that has been subjected to additional processing, pre- or post-extraction, and, the additional processing applied to the product must be clearly stated. Additional processing can include, but is not limited to: thermal, hydrothermal, or pressure treatments, irradiation, ultrasonication, etherification, esterification, acid thinning, oxidization, cross-linking, substitution, cationization, enzymatic treatment.

## PULSE MEAL:

**Pulse Meal** is defined as the product derived from the mechanical grinding/milling action of a single pulse market class; and, no less than 90% of the material passes through a 1.68 mm sieve (or confirmed using a validated method of analysis); and, no more than 45% of the material can pass through a 0.297 mm (or confirmed using a validated method of analysis) sieve.

## PULSE GRITS:

**Pulse Grits** are defined as the product derived from the mechanical grinding/milling action of a single pulse market class; and, no less than 90% of the material pass through a 2.00 mm sieve\* (or confirmed using a validated method of analysis); and, no more than 20% of the material can pass through 0.841 mm sieve (or confirmed using a validated method of analysis).

\*or equivalent, confirmed using a validated method of analysis





**BECOMING A MEMBER**

# WHY JOIN **IPIC**?

Consistent, quality ingredients are critical to successful food production, innovation and labeling. Pulse ingredients that carry the IPIC Certified mark provide assurance that the ingredient adheres to set, transparent criteria of compositional and/or physical characteristics. IPIC-certified ingredients empower the food industry with the tools to enhance the taste, nutrition, sustainability, and functionality of innovative food products.

Members and Partners of IPIC share a common interest and commitment to growing the pulse ingredient sector. Members of IPIC are pulse ingredient processors eligible to certify ingredients that align with IPIC definitions. Registered ingredients will be promoted in the IPIC ingredient directory. IPIC Partners include food manufacturers, research and not-for-profit organizations who do not manufacture or sell any pulse ingredients. Instead, these types of organizations use IPIC definitions and the IPIC platform for ingredient sourcing, research, events and promotional activities. If you're interested in joining IPIC, connect with us today to start the process.



# HOW TO APPLY

There are two membership categories for stakeholders to get involved with IPIC.

## MEMBER:

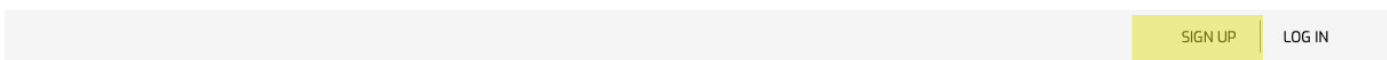
The Member category is exclusively for pulse processors that manufacture pulse ingredients. Members can certify their ingredients that align with IPIC definitions, utilize the IPIC logo for marketing and promotion of certified ingredients, and promote certified ingredients within the IPIC ingredient directory. Members will also be provided updates on IPIC-related activities. The cost to become an IPIC Member is \$1,000 CAD per year and is renewed on annual basis.

Members are not required to certify a specific number of ingredients, nor is there is a limit on the number of ingredients that a member can apply for IPIC certification. Prior to certification, the candidate ingredient is verified as per specific criteria that adhere to the corresponding IPIC definition. Only IPIC members in good standing will have their certified ingredients listed in the Ingredient Search within the IPIC database and are permitted to use the IPIC certification logo in product marketing materials.

## PARTNERS:

The Partner category is for other industry stakeholders, such as consumer-packaged good companies, academic institutions, and non-profit organizations who utilize IPIC definitions and the IPIC platform for ingredient sourcing, research, events, promotion, etc. Companies and organizations in the Partner category DO NOT manufacture, process or sell pulse ingredients. Partners will also be provided updates on IPIC-related activities. The cost to become an IPIC Partner is \$250 CAD per year and is renewed on annual basis.

- Visit the IPIC website at [pulseingredients.com](http://pulseingredients.com)
- Click “Sign Up” at the top right of your screen and complete the form.



ABOUT CERTIFICATION MARK INGREDIENT DEFINITIONS INGREDIENT SEARCH MEMBERS CONTACT

- Once you have paid, you will receive immediate access to your account.
- Once approved as a member, your company information will be displayed on the Members page of the website.

Please note, becoming an IPIC member does not certify any of your ingredients as meeting IPIC definitions. If you would like to register ingredients and use the IPIC Certification Mark, you must first become a member and then register each ingredient individually. See the following pages for instructions on registering ingredients.

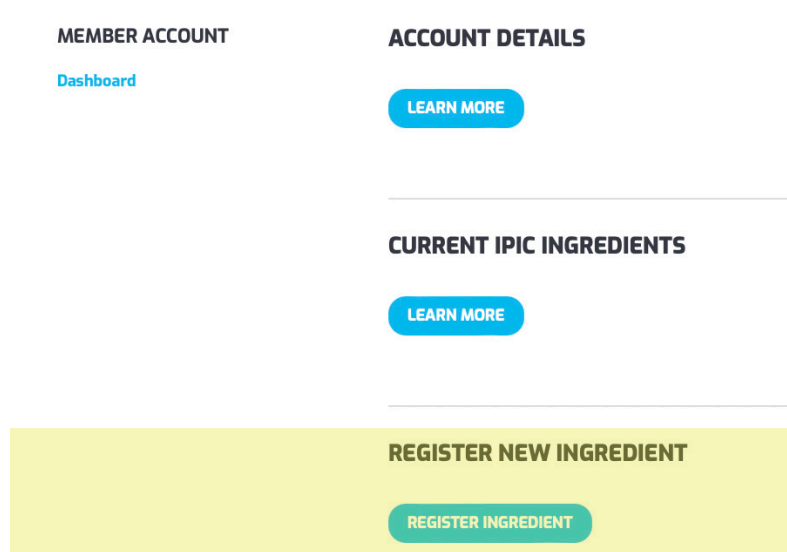


# **REGISTERING INGREDIENTS**

Only approved members of IPIC may register ingredients. All ingredients are subject to review prior to approval. Requirements for registering ingredients vary by ingredient definition.

Before registering ingredients, you must first become a member of IPIC. Once you have joined as a member, you can log in to your account to register your ingredients.

- Visit the IPIC website at [pulseingredients.com](https://pulseingredients.com)
- Click “Log In” at the top right and log in to your account using the credentials you received when you signed up as a member
- From your account dashboard, click “Register New Ingredient”



- Click on the ingredient type you would like to register.
- Complete the form and upload a Certificate of Analysis (COA) for the ingredient. Note: Requirements for COA's vary by ingredient type. Please see the following pages for specific requirements.
- Submit the form. Our team will review the application.
- Once approved, you will receive an email notification. The ingredient will be added to the Ingredient Directory on the IPIC website.

# DEHULLED PULSE FLOUR

Please provide the brand name of the ingredient you are registering under the IPIC definition of "Dehulled Pulse Flour". \*

Please choose one of the following: \*

- Initial registration of this ingredient
- Ingredient was previously registered, but information on the product needs to be updated

Which one of the following pulse market classes is this ingredient derived from? \*

Note that IPIC certified ingredients can only be produced from a single pulse market class.

Please verify the following regarding the ingredient you are registering under the IPIC definition of "Dehulled Pulse Flour".

- Made only from a single pulse market class. \*
- Is not blended with any non-pulse ingredients. \*
- Produced from a dehulled pulse seed. \*
- Complies with the IPIC particle size requirement for pulse flours, in which no less than 90% of the material can pass through a 0.841 mm sieve, or equivalent, confirmed using a validated method of analysis.
- Has not been specifically processed to concentrate, reduce, or reconstitute individual seed components beyond naturally occurring levels. \*

Is this ingredient fortified with additional vitamins and/or minerals? \*

- Yes
- No

Does this ingredient also align with the IPIC subcategory for Specialty Milled Pulse Flour? \*

- Yes
- No

Please attach an accepted Certificate of Analysis (including particle size distribution). \*

**+ ATTACH  
CERTIFICATE**

One file only.

10 MB limit.

Allowed types: txt, pdf, doc, docx, odt.

A COA Dated within the past 90 days is required for a new ingredient certification or for any modifications to an existing ingredient certification. An in-house generated COA is acceptable, however IPIC reserves the right to request a 3rd party COA. The methods used for the analysis of each component must be indicated, and must be a validated method of analysis.

# WHOLE PULSE FLOUR

Please provide the brand name of the ingredient you are registering under the IPIC definition of "Whole Pulse Flour". \*

Please choose one of the following: \*

- Initial registration of this ingredient
- Ingredient was previously registered, but information on the product needs to be updated

Which one of the following pulse market classes is this ingredient derived from? \*

Note that IPIC certified ingredients can only be produced from a single pulse market class.

Please verify the following regarding the ingredient you are registering under the IPIC definition of "Whole Pulse Flour".

- Made only from a single pulse market class. \*
- Is not blended with any non-pulse ingredients. \*
- Produced from a dehulled pulse seed. \*
- Complies with the IPIC particle size requirement for pulse flours, in which no less than 90% of the material can pass through a 0.841 mm sieve, or equivalent, confirmed using a validated method of analysis.
- Has not been specifically processed to concentrate, reduce, or reconstitute individual seed components beyond naturally occurring levels. \*

Is this ingredient fortified with additional vitamins and/or minerals? \*

- Yes
- No

Does this ingredient also align with the IPIC subcategory for Specialty Milled Pulse Flour? \*

- Yes
- No

Please attach an accepted Certificate of Analysis (including particle size distribution). \*

**+ ATTACH CERTIFICATE**

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# STARCH-RICH PULSE FLOUR

Please provide the brand name of the ingredient you are registering under the IPIC definition of "Starch-Rich Pulse Flour". \*

Please choose one of the following: \*

- Initial registration of this ingredient
- Ingredient was previously registered, but information on the product needs to be updated

Which one of the following pulse market classes is this ingredient derived from? \*

Note that IPIC certified ingredients can only be produced from a single pulse market class.

Please verify the following regarding the ingredient you are registering under the IPIC definition of "Starch-Rich Pulse Flour".

- Made only from a single pulse market class. \*
- Is not blended with any non-pulse ingredients. \*
- Complies with the IPIC particle size requirement for pulse flours, in which no less than 90% of the material can pass through a 0.841 mm sieve, or equivalent, confirmed using a validated method of analysis.

Is this ingredient fortified with additional vitamins and/or minerals? \*

- Yes
- No

Does this ingredient also align with the IPIC subcategory for Specialty Milled Pulse Flour? \*

- Yes
- No

Please attach an accepted Certificate of Analysis (including particle size distribution, and starch content on a dry weight basis or as is, if accompanied by moisture content). \*

**+ ATTACH  
CERTIFICATE**

One file only.

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# PULSE STARCH

**Please provide the brand name of the ingredient you are registering under the IPIC definition of "Pulse Starch". \***

**Please choose one of the following: \***

- Initial registration of this ingredient
- Ingredient was previously registered, but information on the product needs to be updated

**Which one of the following pulse market classes is this ingredient derived from? \***

Note that IPIC certified ingredients can only be produced from a single pulse market class.

**Please verify the following regarding the ingredient you are registering under the IPIC definition of "Dehulled Pulse Flour".**

- Made only from a single pulse market class. \*
- Is not blended with any non-pulse ingredients. \*
- Complies with the IPIC compositional requirement for pulse starch, which is  $\geq 85\%$  starch calculated on a dry weight basis. \*

**Does this ingredient also align with the IPIC subcategory for Additionally Processed Pulse Starch? \***

- Yes
- No

**Please attach an accepted Certificate of Analysis (including starch content on a dry weight basis or as is, if accompanied by moisture content). \***

**+ ATTACH  
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# PULSE PROTEIN CONCENTRATE

Please provide the brand name of the ingredient you are registering under the IPIC definition of "Pulse Protein Concentrate". \*

Please choose one of the following: \*

- Initial registration of this ingredient
- Ingredient was previously registered, but information on the product needs to be updated

Which one of the following pulse market classes is this ingredient derived from? \*

Note that IPIC certified ingredients can only be produced from a single pulse market class.

Please verify the following regarding the ingredient you are registering under the IPIC definition of "Pulse Protein Concentrate".

- Made only from a single pulse market class. \*
- Is not blended with any non-pulse ingredients. \*
- Complies with the IPIC compositional requirement for pulse protein concentrate, which is  $\geq 40\%$  and  $< 80\%$  protein (Nx6.25) calculated on a dry weight basis. \*

Does this ingredient also align with the IPIC subcategory for Additionally Processed Pulse Protein? \*

- Yes
- No

Please attach an accepted Certificate of Analysis (including protein content on a dry weight basis or as is, if accompanied by moisture content). \*

**+ ATTACH  
CERTIFICATE**

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# PULSE PROTEIN ISOLATE

Please provide the brand name of the ingredient you are registering under the IPIC definition of "Pulse Protein Isolate". \*

Please choose one of the following: \*

- Initial registration of this ingredient
- Ingredient was previously registered, but information on the product needs to be updated

Which one of the following pulse market classes is this ingredient derived from? \*

Note that IPIC certified ingredients can only be produced from a single pulse market class.

Please verify the following regarding the ingredient you are registering under the IPIC definition of "Pulse Protein Isolate".

- Made only from a single pulse market class. \*
- Is not blended with any non-pulse ingredients. \*
- Complies with the IPIC compositional requirement for pulse protein isolate, which is  $\geq 80\%$  protein (Nx6.25) calculated on a dry weight basis. \*

Does this ingredient also align with the IPIC subcategory for Additionally Processed Pulse Protein? \*

- Yes
- No

Please attach an accepted Certificate of Analysis (including protein content on a dry weight basis or as is, if accompanied by moisture content). \*

**+ ATTACH  
CERTIFICATE**

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# PULSE HULL FIBRE

Please provide the brand name of the ingredient you are registering under the IPIC definition of "Pulse Hull Fibre". \*

Please choose one of the following: \*

- Initial registration of this ingredient
- Ingredient was previously registered, but information on the product needs to be updated

Which one of the following pulse market classes is this ingredient derived from? \*

Note that IPIC certified ingredients can only be produced from a single pulse market class.

Please verify the following regarding the ingredient you are registering under the IPIC definition of "Pulse Hull Fibre".

- Made only from a single pulse market class. \*
- Is not blended with any non-pulse ingredients. \*
- Complies with the IPIC compositional requirement for pulse hull fibre, which is  $\geq 75\%$  dietary fibre calculated on a dry weight basis. \*
- Has been produced from the pulse seed coat without the use of aqueous solvents. \*

Does this ingredient correspond to the definition of dietary fibre in the jurisdiction/s to which it will be sold and/or consumed? \*

- Yes
- No
- Unsure

Please attach an accepted Certificate of Analysis. \*

**+ ATTACH  
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# PULSE INNER FIBRE

Please provide the brand name of the ingredient you are registering under the IPIC definition of "Pulse Inner Fibre". \*

Please choose one of the following: \*

- Initial registration of this ingredient
- Ingredient was previously registered, but information on the product needs to be updated

Which one of the following pulse market classes is this ingredient derived from? \*

Note that IPIC certified ingredients can only be produced from a single pulse market class.

Please verify the following regarding the ingredient you are registering under the IPIC definition of "Pulse Inner Fibre".

- Made only from a single pulse market class. \*
- Is not blended with any non-pulse ingredients. \*
- Has been produced from the pulse seed coat without the use of aqueous solvents. \*
- Has less than 85% starch calculated on a dry weight basis. \*

Does this ingredient correspond to the definition of dietary fibre in the jurisdiction/s to which it will be sold and/or consumed? \*

- Yes
- No
- Unsure

Please attach an accepted Certificate of Analysis (including starch content on a dry weight basis or as is, if accompanied by moisture content). \*

**+ ATTACH  
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# PULSE MEAL

**Please provide the brand name of the ingredient you are registering under the IPIC definition of "Pulse Meal". \***

**Please choose one of the following: \***

- Initial registration of this ingredient
- Ingredient was previously registered, but information on the product needs to be updated

**Which one of the following pulse market classes is this ingredient derived from? \***

Note that IPIC certified ingredients can only be produced from a single pulse market class.

**Please verify the following regarding the ingredient you are registering under the IPIC definition of "Pulse Meal".**

- Made only from a single pulse market class. \*
- Is not blended with any non-pulse ingredients. \*
- Complies with the IPIC particle size requirement for pulse flours, in which no less than 90% of the material can pass through a 0.841 mm sieve, or equivalent, confirmed using a validated method of analysis.

**Please attach an accepted Certificate of Analysis (including particle size distribution). \***

**+ ATTACH  
CERTIFICATE**

One file only.

10 MB limit.

Allowed types: txt, pdf, doc, docx, odt.

A COA dated within the past 90 days is required for a new ingredient certification or for any modifications to an existing ingredient certification. For annual renewals, provided no changes have been made to the ingredient previously certified, an in-house generated COA is acceptable, however IPIC reserves the right to request a 3rd party COA. The methods used for the analysis of each component must be indicated, and must be a validated method of analysis.

# PULSE GRITS

Please provide the brand name of the ingredient you are registering under the IPIC definition of "Pulse Grits". \*

Please choose one of the following: \*

- Initial registration of this ingredient
- Ingredient was previously registered, but information on the product needs to be updated

Which one of the following pulse market classes is this ingredient derived from? \*

Note that IPIC certified ingredients can only be produced from a single pulse market class.

Please verify the following regarding the ingredient you are registering under the IPIC definition of "Pulse Grits".

- Made only from a single pulse market class. \*
- Is not blended with any non-pulse ingredients. \*
- Complies with the IPIC particle size requirement for pulse flours, in which no less than 90% of the material can pass through a 0.841 mm sieve, or equivalent, confirmed using a validated method of analysis.

Please attach an accepted Certificate of Analysis (including particle size distribution). \*

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**QUESTIONS?**  
**CONTACT US.**

[hello@pulseingredients.com](mailto:hello@pulseingredients.com)