



VITESSENCE™ Pulse 3600 Protein 37403G00

VITESSENCE™ PULSE 3600 Protein is a faba (or fava) bean protein which is the mechanically milled and processed portion of the dehulled split faba (or fava) bean cotyledons of sound, healthy, dry and clean faba (or fava) beans (*Vicia faba*).

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	9.0
Protein, % d.b.	60.0	-
Starch, % d.b.	4.0	-
Fat, % d.b.	-	4.0

Physical Appearance/Sensory Typical

Color	Pale cream, gray
Form	Powder
Odor	Typical of faba (or fava) bean protein
Flavor	Typical of faba (or fava) bean protein

Screen Test

	Min.
% thru U.S.S. 200 mesh (75 microns)	90

Microbiological Limits

	Max.
Raw agricultural product that has not been subjected to a post milling lethality step.	
Aerobic Plate Count, cfu/g	100,000
Yeast and Mold, cfu/g	2,000
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	410
Calories from fat	30
Total Fat, g	3.1
Saturated Fat, g	0.6
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	9.2
Total Carbohydrate, g	27
Dietary Fiber, g	11
Total Sugars, g	2.8
Added Sugars, g	0
Other Carbohydrate, g	13.2
Protein, g	56
Vitamin D, mcg	0
Calcium mg	228
Iron, mg	6.4
Potassium, mg	3786
Ash, g	5.0

Supplemental Nutritional Data available upon request.

Certification

Kosher pareve
Halal

Packaging

20 kg Bag

It is recommended product be stored at 25°C and less than 65% relative humidity.

Shelf Life

The best before date for VITESSENCE™ Pulse 3600 Protein is 24 months from the date of production.

Regulatory Data

Source Faba (or fava) bean

United States

FDA Regulation 21CFR170.30 (GRAS)
Labeling Faba (or fava) bean protein

Canada

CFDA Regulation Unstandardized Food
Labeling Faba (or fava) bean protein

Features and Benefits

VITESSENCE™ Pulse 3600 protein concentrate is a faba (or fava) bean protein concentrate which can be used to increase protein content of different formulations including beverages, bakery, and snacks. It can be used to eliminate and/or reduce eggs in dressing, pasta and batters, and breadings applications. It can be used to eliminate and/or reduce other proteins sources in the formula i.e. dairy, soy, whey, animal.

Effective Date: March 24, 2017

Next Review Date: March 24, 2020

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5 Westbrook Corporate Ctr, 1600 – 90 Burnhamthorpe Road, West
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9
U.S.A. Canada
708.551.2600 905.281.7950

www.ingredion.us

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