



VITESSENCE™ Pulse I550 Protein 37403E00

VITESSENCE™ Pulse I550 Protein is a pea protein which is the mechanically milled and processed portion of the dehulled split yellow pea cotyledons of sound, healthy, dry and clean peas (*Pisum sativum*).

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	8.0
Protein, % d.b.	55.0	-
Starch, % d.b.	4.0	-
Fat, % d.b.	-	4.0

Physical Appearance/Sensory Typical

Color	Pale yellow
Form	Powder
Odor	Typical of pea protein without any off odor
Flavor	Typical of pea protein without any off flavor

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	312
Calories from fat	38
Total Fat, g	4.2
Saturated Fat, g	0.7
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	7
Total Carbohydrate, g	34.1
Dietary Fiber, g	15.9
Total Sugars, g	2.8
Added Sugars, g	0
Other Carbohydrate, g	15.4
Protein, g	50
Vitamin D, mcg	0
Calcium mg	102
Iron, mg	6.9
Potassium, mg	1,990
Ash, g	5.5

Supplemental Nutritional Data available upon request.

Certification

Kosher pareve
Halal

Packaging and Storage

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 I550 Protein is 24 months from the date of production.

Regulatory Data

Source Pea

United States

FDA Regulation 21CFR170.30 (GRAS)
Labeling Pea protein

Canada

CFDA Regulation Unstandardized Food
Labeling Pea protein

Features and Benefits

VITESSENCE™ Pulse I550 Protein is a pea 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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