



VITESSENCE™ Pulse 2550 Protein 37403F00

VITESSENCE™ Pulse 2550 Protein is a lentil protein which is the mechanically milled and processed portion of the de-hulled split lentil cotyledons of sound, healthy, dry, and clean lentils (*Lens culinaris*).

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 lentil protein without any off odor
Flavor	Typical of lentil protein without any off flavor

Screen Test Min.

% thru U.S.S. 200 mesh (75 microns)	90
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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	321
Total Fat, g	4.2
Saturated Fat, g	0.7
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	<3
Total Carbohydrate, g	31.8
Dietary Fiber, g	13.7
Total Sugars*, g	1.8
Added Sugars, g	0
Other Carbohydrate, g	16.3
Protein, g	52.3
Vitamin D, mcg	0
Calcium mg	70
Iron, mg	8.8
Potassium, mg	1,840
Ash, g	5.1

Supplemental Nutritional Data available upon request.

* "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

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 2550 Protein is 24 months from the date of production.

Regulatory Data

Source Lentil

United States

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

Canada

CFDA Regulation Unstandardized Food
Labeling Lentil protein

Features and Benefits

VITESSENCE™ Pulse 2550 protein is a lentil 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: February 26, 2018

Next Review Date: February 26, 2021

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