

VITESSENCE® Prista P 360 Faba Bean Protein

VITESSENCE® Prista P 360 is a 60% protein concentrate (on a dry basis) generated from dehulled, mechanically milled, and air-classified, dry, split faba beans/broad beans (Vicia faba). The faba bean protein concentrate undergoes proprietary physical treatment that improves taste profile and reduces microbiological counts compared to conventional products.

Label Declaration Recommendation

Faba Bean Protein or Faba Bean Protein Flour

EU Classification

Food Ingredient

Storage and Handling

Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

Shelf Life

24 months from date of manufacture if stored correctly. Best before dates printed on each bag.

Safety Data

While not regarded as "Hazardous", food protein flours are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

Chemical and Physical Properties

	Min	Max	Unit
Moisture as packed		10.0	%
Protein (d.b.)	60.0		%
Starch (d.b.)	2.0		%
Particle size retain on 60 mesh		0	%
Particle size pass through 100 mesh	90.0		%

Physical Appearance	Typical
Colour	pale cream - grey
Form	fine powder

Microbiological Limits

	Max	Unit
Aerobic Plate Count	10000	cfu / g
Yeast & Mould	200	cfu / g
E. coli	negative	/ I l g
Salmonella	negative	/ 375g

Additional Information

Contaminants: Complies with Regulation (EC) 1881/2006, as amended

Pesticides: Complies with Regulation (EC) 396/2005, as

Kosher Certificate Yes
Halal Certificate Yes

Nutritional Data / 100 g

While this information is typical of the product it should not be considered a specification

	Typical	Unit
Energy	1468	kJ
	337	kcal
Fat	3.7	g
of which saturates	0.7	g
Carbohydrates	12.5	g
of which sugar	1.7	g
Fibre	13.4	g
Protein	59.5	g
Salt	0.03	g
Ash	5.7	g

Amino Acids / 100 g

Determined by AOAC 994.12 (Results reported as % hydrolysable Amino Acids in 100 g of product (as is)

	Typical		Typical
Histidine	1.2	Valine	2.7
Isoleucine	2.6	Glycine	2.4
Leucine	4.5	Arginine	5.6
Lysine	3.8	Proline	2.5
Methionine	0.4	Aspartic acid	6.3
Cysteine	0.6	Glutamic acid	9.6
Phenylalanine	2.5	Alanine	2.4
Tyrosine	1.8	Serine	2.8
Threonine	2.0	Hydroxyproline	N/A
Tryptophan	0.6		
Total hydrolysed am	nino acids		54.3
Non-protein Nitrog	en content		N/A

N/A = Not applicable or not a significant source for nutrition, below limit of detection

Effective Date 05.01.2023 Next Review: 2026



This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

Ing Ma 33' Ma	gredion UK Limited gredion House Inchester Green 9 Styal Road Inchester M22 5LW gland	Rafhan Maize Products Company Ltd Rakh Canal East Road Faisalabad Pakistan	Ingredion Germany GmbH Grüner Deich II 0 20097 Hamburg Germany	Ingredion South Africa (Pty) Ltd Infinity Office Park, Suite 6, Block C, 2 Robin Close, Meyersdal, 1448, Gauteng RSA
P:	+44 (0) 161 435 3200	P: +92 (0) 41 854 0121	P: +49 (0) 40 23 91 50	P: +27 (0) II 867 9260
F: -	+44 (0) 161 435 3300	F: +92 (0) 41 871 1016	F: +49 (0) 40 23 91 51 70	F: +27 (0) 11 867 9271
	gistered in England o. 07315745	Registration number 79 of 1952-1953	Amtsgericht Hamburg HRB 105432	Registration number 2010/013219/07