



## VITESSENCE® Pulse 2550 Protein 37403F00

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

### Chemical and Physical Properties

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

### Microbiological Limits

	Max.
Aerobic Plate Count, cfu/g	500,000
Yeast and Mold, cfu/g	2,000

### Microbiological Statement

This product is manufactured from a raw agricultural product and has not been subjected to a post milling lethality step to control microbial pathogens. This is not a ready-to-eat product and must be processed at conditions sufficient to ensure food safety

### Nutritional Data/100 g

	Typical
Calories**	327
Calories from fat	36
Total Fat***, g	4.0
Saturated Fat, g	0.70
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	3
Total Carbohydrate, g	31.3
Dietary Fiber*, g	12.9
Total Sugars, g	2.4
Added Sugars, g	0
Other Carbohydrate, g	16.0
Protein, g	53.3
Vitamin D, mcg	0
Calcium mg	51
Iron, mg	6.4
Potassium, mg	1870
Ash, g	4.5

Supplemental Nutritional Data available upon request.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

20 kg Bag

It is recommended product be stored at a maximum of 25°C and a maximum of 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 Yellow 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 lentil protein concentrate 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. VITESSENCE® Pulse 2550 lentil protein can be used to eliminate and/or reduce other proteins sources in the formula i.e. dairy, soy, whey, animal.

\*The dietary fiber was measured using AOAC 991.43 method. When using the AOAC 2011.25, the relevant values are:

Dietary fiber: 22.6  
Soluble fiber: 11.1  
Insoluble fiber: 11.5  
Other carbohydrate: 6.3  
Calories: 306

\*\*Calculated calories were based on 0 kcal/g from insoluble dietary fiber.

\*\*\*Fat (measured as is); Fat, % d.b. <3

Effective Date: March 23, 2022

Next Review Date: March 23, 2025

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