



## VITESSENCE® Pulse 3600 Protein 37403G00

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

### Chemical and Physical Properties

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

### Physical Appearance and Sensory Data

|        |  |
|--------|--|
| Color  | Light cream/yellow                     |
| 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.    |
|----------------------------|---------|
| 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**            | 316     |
| Calories from fat     | 40      |
| Total Fat, g          | 4.5     |
| Saturated Fat, g      | 0.81    |
| Trans Fat, g          | 0       |
| Cholesterol, mg       | 0       |
| Sodium, mg            | 6       |
| Total Carbohydrate, g | 25.8    |
| Dietary Fiber*, g     | 13.4    |
| Total Sugars, g       | 1.9     |
| Added Sugars, g       | 0       |
| Other Carbohydrate, g | 10.5    |
| Protein, g            | 56.1    |
| Vitamin D, mcg        | 0       |
| Calcium mg            | 119     |
| Iron, mg              | 6.5     |
| Potassium, mg         | 2140    |
| Ash, g                | 5.7     |

Supplemental Nutritional Data available upon request.

### Certification

Kosher pareve  
Halal

### Packaging

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 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 faba bean 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 3600 faba bean 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: 22.3  
Soluble fiber: 8.6  
Insoluble fiber: 13.7  
Other carbohydrate: 1.6  
Calories: 296

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

Effective Date: April 12, 2022

Next Review Date: April 12, 2025

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