

VITESSENCE™ Pulse CT 1552 Protein 3740IE00

VITESSENCE™ Pulse CT 1552 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*). The protein undergoes proprietary physical treatment that provides cleaner flavor profile.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10.0
Protein, % d.b.	55.0	-
Starch, % d.b.	2.0	-
Fat, % d.b.	-	4.0

Physical Appearance/Sensory

	Typical
Color	Pale yellow
Form	Powder

Screen Test

	Min.	Max.
% On U.S.S #60 (250 microns)	-	0
% thru U.S.S #100 (149 microns)	90.0	-

Microbiological Limits

	Max.
Aerobic Plate Count, cfu/g	10,000
Yeast and Mold, cfu/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	320
Calories from fat	39
Total Fat, g	4.3
Saturated Fat, g	0.7
Trans Fat, g	0
Cholesterol, mg	<1
Sodium, mg	12
Total Carbohydrate, g	34.1
Dietary Fiber, g	16.5
Total Sugars, g	2.1
Added Sugars, g	0
Other Carbohydrate, g	15.5
Protein, g	51.7
Vitamin D, mcg	0
Calcium mg	99
Iron, mg	7.1
Potassium, mg	2,100
Ash, g	5.7

Certification

Kosher pareve
Halal

Packaging and Storage

25 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 CT 1552 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 CT 1552 Protein is a pea protein concentrate which can be used to increase protein content of different formulations including beverages, bakery, pasta 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, gluten. Due to cleaner flavor profile, this product allows ease of use in low moisture applications such as pasta, snacks and baked goods.

Effective Date: August 16, 2021

Next Review Date: August 16, 2024

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