

## VITESSENCE® Pea 100 HD 70001406

VITESSENCE® Pea 100 HD helps cold pressed bars maintain a soft texture throughout their shelf life while having a less gritty and chalky mouthfeel. It contains a minimum of 84% protein content on dry matter basis with an in-vitro PDCAAS of 0.84.

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	8.0
Protein, % d.b.	84.0	-
pH, 10% w/w solution	5.5	7.0

### Physical Appearance

	Typical
Color	Cream, Off White
Form	Powder

### Particle Size

	Min.	Max.
% thru U.S.S # 80 (177 microns)	95.0	-

### Microbiological Limits

	Max.
Aerobic Plate Count, cfu/g	10,000
Yeast, cfu/g	200
Mold, cfu/g	200
<i>E. coli</i> , cfu/10g	Negative
<i>Salmonella</i> , cfu/375 g	Negative
Coliform, cfu/g	10
Listeria	Negative

### Nutritional Data/100 g

	Typical
Calories	396
Calories from fat	69
Total Fat, g	7.7
Saturated Fat, g	1.65
Trans Fat, g	0.04
Cholesterol, mg	0
Sodium, mg	720
Total Carbohydrate, g	3.0
Dietary Fiber, g	2.5
Total Sugars, g	0.4
Added Sugars, g	0
Other Carbohydrate, g	0
Protein, g	81.3
Vitamin D, mcg	0
Calcium mg	30
Iron, mg	15
Potassium, mg	267
Ash, g	4.4

### Certification

Kosher pareve  
Halal  
Non-GMO

### Packaging and Storage

20KG and 25KG bags and 1000KG bulk bags

It is recommended that product be stored at a maximum of 25°C and a maximum of 65% relative humidity.

### Shelf Life

The best before date for VITESSENCE® Pea 100 HD is 24 months from the date of production.

### Regulatory Data

Source Yellow Pea (*Pisum sativum*)

### United States

FDA Regulation GRAS (21CFR 170.30(b))  
Labeling Pea protein

### Canada

CFDA Regulation Unstandardized Food  
Labeling Pea protein

### Features and Benefits

VITESSENCE® Pea 100 HD is suited for applications such as cold pressed bars, snack bars, and healthier baking where moisture management properties are needed.

-Consistent softness throughout shelf life to improve consumer satisfaction

-Less in-application grittiness making for a preferred consumer sensory experience

-Non-hydrolyzed which allows for simple label declaration

The in-vitro PDCAAS information of VITESSENCE® Pea 100 HD is shown in the table below.

Product	In-vitro PDCAAS	Amino acid score (based on WHO/FAO 1991 scoring pattern) *	In-vitro digestibility
VITESSENCE® Pea 100 HD	0.84	0.84	100%

Please note that the data provided above is for your independent evaluation. For labeling of your final product, please follow the local regulatory authority's guidance.

\* The data for amino acids are expressed as hydrolyzed amino acids as hydrates.

Effective Date: May 31, 2024

Next Review Date: May 31, 2027

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr, 1600 – 90 Burnhamthorpe Road, West  
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9  
U.S.A. Canada  
708.551.2600 905.281.7950

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2024.