

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.

Chemical and Physical Properties

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

Physical Appearance

Color	Typical
Form	Cream, Off White Powder

Particle Size

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

Microbiological Limits

	Max.
Aerobic Plate Count, cfu/g	30,000
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 (21CFR170.30(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

Effective Date: April 28, 2025

Next Review Date: April 28, 2028

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