



VITESSENCE® Pea 200D 70001468

VITESSENCE® Pea 200D is prepared by water-based extraction of yellow peas (*Pisum sativum*). It contains a minimum of 80% protein content on dry matter basis.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	8.0
Protein, % d.b.	80.0	-
pH, 10% w/w solution	5.5	8.0

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	397
Calories from fat	77
Total Fat, g	8.5
Saturated Fat, g	1.37
Trans Fat, g	0.04
Cholesterol, mg	0
Sodium, mg	882
Total Carbohydrate, g	3.8
Insoluble Dietary Fiber, g	2.0
Soluble Dietary Fiber, g	1.4
Total Sugars, g	0.4
Added Sugars, g	0
Other Carbohydrate, g	0
Protein, g	78.5
Vitamin D, mcg	0
Calcium mg	236
Iron, mg	17.7
Potassium, mg	337
Ash, g	4.4

Certification

Kosher pareve
Halal
Non-GMO

Packaging and Storage

20KG, 25KG bags and 1000Kg bag

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 200D 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 200D suited for applications such as Ready to Mix beverages and Ready to Drink beverages.

The in-vitro PDCAAS information of VITESSENCE® Pea 200D 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 200D	0.80	0.80	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: September 5, 2024

Next Review Date: September 5, 2027

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