

VITESSENCE® Pulse 1550

Description: VITESSENCE® Pulse 1550 protein is a pea protein concentrate which is the mechanically milled and processed portion of the dehulled split yellow pea cotyledons of sound, healthy, dry and clean yellow peas (*Pisum Sativum*).

Features	Benefits
High protein content (> 55% d.b.)	Helps to boost protein content in various applications May be used to enable protein claims in many applications Alternative protein source to animal or soy Improves structure and colour in gluten-free applications
Clean, vegan ingredient labelled as “pea protein” or “pea protein flour”	Clean and simple label positioning Suitable for vegan, vegetarian & flexitarian diets
< 20 ppm gluten	Allows gluten-free formulations
Minimally processed product with native protein	Maintaining pleasant mouthfeel in high moisture applications over different protein contents
Typical, familiar sensory profile	Typical flavour profile allows differentiation in applications like baked goods, pasta, and snacks.

APPLICATION AND USAGE INFORMATION

Application Summary:

VITESSENCE® Pulse 1550 enables manufacturers to formulate a broad range of products in a variety of categories to achieve protein enrichment, vegan/vegetarian solutions, or gluten-free applications. The categories include meat and alternative products, better-for-you and gluten-free baked goods, and snacks.

For functionalization, a hydration and heating step is recommended. The protein can be hydrated in water under agitation at room temperature for 30 minutes. A heating/cooking step (>60°C, ideally >90°C, 5 minutes) is recommended, which will improve functionality and mouthfeel.

Typical applications include:

High protein extruded pea snacks: VITESSENCE® Pulse 1550 is ideal for protein enrichment in pea based extruded snacks, as flavour profile and label will fit best. It is suitable for both direct expansion and pellet processes. It can also be used in gluten-free formulations.

High protein pea pasta: VITESSENCE® Pulse 1550 is ideal for protein enrichment in pea based pasta, as flavour profile and label will fit best. It can also be used in gluten-free formulations.

Gluten-free crackers: VITESSENCE® Pulse 1550 is ideal to add colour and typical flavour to gluten-free crackers, allowing a differentiated label. In combination with HOMECRAFT® Pulse 3105 it can replace wheat flour in your recipes.

Effective Date 25.11.2020

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Usage Information:

High protein extruded snacks:	25.0 %
High protein pasta:	25.0 %
Gluten-free crackers:	4.8 %

Label declaration recommendation: Pea protein or Pea protein flour

EU Classification: Food Ingredient

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