



Ingredion™

# VITESSENCE™ Pulse I550 Protein 37403E00

VITESSENCE™ Pulse I550 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*).

## Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	8.0
Protein, % d.b.	55.0	-
Starch, % d.b.	4.0	-
Fat, % d.b.	-	4.0

## Physical Appearance/Sensory

	Typical
Color	Pale yellow
Form	Powder
Odor	Typical of pea protein without any off odor
Flavor	Typical of pea protein without any off flavor

## Screen Test

	Min
% thru U.S.S. 200 mesh (75 microns)	90

## Microbiological Limits

	Max.
Raw agricultural product that has not been subjected to a post milling lethality step.	
Aerobic Plate Count, cfu/g	100,000
Yeast and Mold, cfu/g	2,000
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

## Nutritional Data/100 g

	Typical
Calories	312
Calories from fat	38
Total Fat, g	4.2
Saturated Fat, g	0.7
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	7
Total Carbohydrate, g	34.1
Dietary Fiber, g	15.9
Total Sugars, g	2.8
Added Sugars, g	0
Other Carbohydrate, g	15.4
Protein, g	50
Vitamin D, mcg	0
Calcium mg	102
Iron, mg	6.9
Potassium, mg	1,990
Ash, g	5.5

Supplemental Nutritional Data available upon request.

## Certification

Kosher pareve  
Halal

## Packaging and Storage

20 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 I550 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 I550 Protein is a pea protein concentrate which can be used to increase protein content of different formulations including beverages, bakery, and snacks. It can be used to eliminate and/or reduce eggs in dressing, pasta, and batters and breading applications. It can be used to eliminate and/or reduce other proteins sources in the formula i.e. dairy, soy, whey, animal.

Effective Date: March 24, 2020

Next Review Date: March 24, 2023

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