



VITESSENCE® Prista P 360 Protein 70000519

VITESSENCE® Prista P 360 fava protein concentrate has improved taste and reduced microbiological counts compared to conventional products because of a proprietary process. It contains at least 60% protein content making it ideal for adding protein with functional properties in various product categories such as snacks, pasta, baked goods, alternative dairy products, sauces, and dressings.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10.0
Protein, % d.b.	60.0	-

Physical Appearance/Sensory Typical

Color	Pale cream, gray
Form	Powder

Screen Test Min. Max.

% on U.S.S. #60 (250 microns)		1.0
% thru U.S.S #100 (149 microns)	90.0	-

Microbiological Limits Max.

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

Nutritional Data/100 g Typical

Calories	327
Calories from fat	28
Total Fat, g	3.2
Saturated Fat, g	0.6
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	18
Total Carbohydrate, g	24.8
Dietary Fiber, g	12.3
Insoluble Fiber, g	10.9
Soluble Fiber, g	1.4
Total Sugars, g	1.3
Added Sugars, g	0
Other Carbohydrate, g	11.2
Protein, g	61.3
Vitamin D, mcg	0
Calcium mg	91
Iron, mg	6.4
Potassium, mg	2,200
Ash, g	5.9

Certification

Kosher pareve
Halal

Packaging

20 kg bags and totes

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

Shelf Life

The best before date for VITESSENCE® Prista P 360 Protein is 24 months from the date of production.

Regulatory Data

Source Faba bean

United States

FDA Regulation 21CFR170.30 (GRAS)
Labeling Faba bean protein

Canada

CFDA Regulation Unstandardized Food
Labeling Faba bean protein

Features and Benefits

Gain a competitive advantage with cleaner tasting products while meeting the demand for plant based and sustainable ingredients - Meet consumers protein demands by boosting protein content in various product categories with VITESSENCE® Prista P 360 fava protein concentrates' 60% minimum protein content - Replace or reduce the need for eggs in applications such as dressing, pasta and battered & breaded products to help offset costs or reach on-pack claims consumers desire - Avoid using common allergens like dairy, soy, egg or wheat

Please note that the PDCAAS data provided 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

Product	In-vitro Digestibility (%)	Amino acid score (based on WHO/FAO 1991 scoring pattern)*	In-vitro PDCAAS
VITESSENCE® Prista P360 Protein	96	0.66	0.63

Effective Date: May 8, 2024

Next Review Date: May 8, 2027

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