

Pea & Rice Isolate 1780 70001152

Pea & Rice Isolate 1780 is an exclusive blend of pea and rice isolate protein powders which are optimized for RTM and Bars applications with PDCAAS of 1.0*.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	8.0
Protein, % d.b.	80.0	-
pH, 10% w/w solution	6.0	8.0

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	30
Listeria	Negative

Nutritional Data/100 g

	Typical
Calories	408
Calories from fat	86
Total Fat, g	9.5
Saturated Fat, g	1.89
Trans Fat, g	0.03
Cholesterol, mg	0
Sodium, mg	780
Total Carbohydrate, g	2.8
Dietary Fiber, g	2.5
Total Sugars, g	0.2
Added Sugars, g	0
Other Carbohydrate, g	0.1
Protein, g	80.4
Vitamin D, mcg	0
Calcium mg	32
Iron, mg	15.7
Potassium, mg	258
Ash, g	3.7

Certification

Kosher pareve
Halal

Packaging and Storage

25KG bags

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

Shelf Life

The best before date for Pea & Rice Isolate 1780 is 18 months from the date of production.

Regulatory Data

Source Pea (*Pisum sativum*), Rice

United States

FDA Regulation GRAS (21CFR170.30(b))
Labeling Pea Protein, Rice Protein

Canada

CFDA Regulation Unstandardized Food
Labeling Pea Protein, Rice Protein

Features and Benefits

Pea & Rice Isolate 1780 is suited for Bars and Ready-To-Mix beverage applications, dairy alternatives, and healthier baking.

*Ingredion has not measured the in-vivo PDCAAS value of Pea & Rice Isolate 1780. For your reference, the in-vitro PDCAAS information are shown below:

Product	In-vitro PDCAAS	Amino acid score (based on WHO/FAO 1991 scoring pattern)	In-vitro digestibility
Pea & Rice Isolate 1780	1	1.01	100%

Disclaimer: 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.

Effective Date: July 5, 2023

Next Review Date: July 5, 2026

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