



## VITESSENCE® Pulse 1550 Protein 37403E00

VITESSENCE® Pulse 1550 pea protein concentrate contains at least 55% 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
Protein, % d.b.	55.0	-

### 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	500,000
Yeast and Mold, cfu/g	2,000

### Nutritional Data/100 g

	Typical
Calories	322
Calories from fat	43
Total Fat, g	4.8
Saturated Fat, g	0.83
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	10.2
Total Carbohydrate, g	30.8
Dietary Fiber, g	14.8
Total Sugars, g	3.2
Added Sugars, g	0
Other Carbohydrate, g	12.8
Protein, g	53.2
Vitamin D, mcg	0
Calcium mg	81
Iron, mg	6.0
Potassium, mg	1920
Ash, g	5.0

### 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 1550 Protein is 24 months from the date of production.

### Regulatory Data

Source Yellow Pea

### United States

FDA Regulation 21CFR170.30 (GRAS)  
Labeling Pea protein

### Canada

CFDA Regulation Unstandardized Food  
Labeling Pea protein

### Features and Benefits

Meet consumers protein demands by boosting protein content in various product categories with VITESSENCE® Pulse 1550 pea protein concentrates' 55% 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® Pulse 1550 Pea Protein	92	0.82	0.75

Effective Date: May 8, 2024

Next Review Date: May, 8, 2027

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