



**VITESSENCE® Pulse I803C Pea Protein 70001066**

VITESSENCE® Pulse I803C Pea Protein is prepared by water-based extraction of yellow peas (*Pisum sativum*). It contains a minimum of 80% protein content on dry matter basis with an in-vitro PDCAAS of 0.77.

**Chemical and Physical Properties**

	Min.	Max.
Moisture, %	-	8.0
Protein, % d.b.	80.0	-
pH, 10% w/w solution	5.5	8.0

**Physical Appearance**

	Typical
Color	Cream, Off White
Form	Powder

**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	10
Listeria	Negative

**Nutritional Data/100 g**

	Typical
Calories	394
Calories from fat	77
Total Fat, g	8.6
Saturated Fat, g	1.70
Trans Fat, g	0.04
Cholesterol, mg	0
Sodium, mg	820
Total Carbohydrate, g	3.2
Dietary Fiber, g	2.8
Total Sugars, g	0.4
Added Sugars, g	0
Other Carbohydrate, g	0
Protein, g	78.7
Vitamin D, mcg	0
Calcium mg	128
Iron, mg	16.1
Potassium, mg	436
Ash, g	5.5

**Certification**

Kosher pareve  
Halal  
Non-GM

**Packaging and Storage**

20KG, 25KG bags; 500KG, 680KG, and 700KG bulk bags

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

**Shelf Life**

The best before date for VITESSENCE® I803C Pea Protein is 24 months from the date of production.

**Regulatory Data**

Source Pea

**United States**

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

**Canada**

CFDA Regulation Unstandardized Food  
Labeling Pea protein

**Features and Benefits**

VITESSENCE® Pulse I803C Pea Protein suited for applications such as RTD beverages, powdered beverages, snack bars, dairy alternatives, and healthier baking.

The in-vitro PDCAAS information of VITESSENCE® Pulse I803C is shown in the table below.

Product	In-vitro PDCAAS	Amino acid score (based on WHO/FAO 1991 scoring pattern) *	In-vitro digestibility
VITESSENCE® Pulse I803C	0.77	0.77	100%

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.

\* The data for amino acids are expressed as hydrolyzed amino acids as hydrates.

Effective Date: May 8, 2024

Next Review Date: May 8, 2027

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr, 1600 – 90 Burnhamthorpe Road, West  
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9  
U.S.A. Canada  
708.551.2600 905.281.7950