



Ingredion™

VITESSENCE® TEX Crumbles 165I 70000698

VITESSENCE® TEX Crumbles 165I textured protein is a plant-based protein crumble produced through extrusion.

Chemical and Physical Properties

	Min.	Max.
Moisture, %		10.0
Protein, % d.b.	65	
Density, g/L	150	250

Physical Appearance/Sensory

	Typical
Color	Light tan
Form	Crumble
Flavor	Typical of pea protein without any off flavor

Screen Test

	Target
% on 6.3 mm	55
% on 4.75% mm	29
% on 2.38 mm	20

Microbiological Limits

	Max.
Aerobic Plate Count, cfu/g	10,000
Yeast, cfu/g	100
Mold, cfu/g	100
E. coli	Negative
Salmonella	Negative

Nutritional Data/100 g

	Typical
Calories	388
Calories from fat	45
Total Fat, g	5.0
Saturated Fat, g	1.1
Trans Fat, g	0.03
Cholesterol, mg	0
Sodium, mg	541
Total Carbohydrate, g	20
Dietary Fiber, g	12.3
Total Sugars, g	1.7
Added Sugars, g	0
Other Carbohydrate, g	10.6
Protein, g	64
Vitamin D, mcg	0
Calcium mg	116
Iron, mg	12.8
Potassium, mg	1,250
Ash, g	4.7

Supplemental Nutritional Data available upon request.

Certification

Kosher pareve
Halal

Packaging and Storage

10 kg bag in a box
450 lb bulk bag

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® TEX Crumbles 165I textured protein is 24 months from the date of production.

Regulatory Data

Source Yellow peas

United States

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

Canada

CFDA Regulation Unstandardized Food
Labeling Pea protein

Features and Benefits

VITESSENCE® TEX Crumbles 165I textured protein is recommended for use in a variety of meat alternative applications. After hydration, VITESSENCE® TEX Crumbles 165I provides texture, chewiness, and firmness to help mimic the texture of meat in patties, crumbles, and sausage alternatives. It also increases protein content in meat alternative formulations by providing 65% protein (dry basis). VITESSENCE® TEX Crumbles 165I textured pea protein is a non-GMO and gluten-free alternative to textured products containing major allergens like wheat and soy.

technical specification

Effective Date: November 10, 2022

Next Review Date: November 10, 2025

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