

PLANT PROTEINS TO HELP DIFFERENTIATE YOUR PRODUCTS

# VITESSENCE<sup>®</sup>

## plant protein concentrates



Bring nutritional balance to your products to meet consumer **demand for better-for-you foods and beverages**

Now you can add the nutritional benefits of protein, fiber and micronutrients to a wide range of foods and beverages to address consumer demand for protein-rich, balanced, clean-label products. Plentiful and sustainability sourced from pulses, VITESSENCE plant protein concentrates can boost the nutritional profile of your formulations and also help support popular label claims such as non-GMO, gluten-free and low allergenicity.

HEALTH & NUTRITION 

Ingredient  
**idea labs**<sup>®</sup>   
IDEAS TO SOLUTIONS

# A line of protein concentrates from a trusted supplier, Ingredion

Many food manufacturers today are looking to fortify their products with protein but at a reasonable cost and without allergen triggers of egg or dairy. They also want to differentiate their products with label claims like non-GMO, gluten-free, sustainably sourced, vegetarian and vegan. If you're one of these manufacturers, then Ingredion can help.

As one of the food industry's leading ingredient solutions providers, Ingredion can work with you to develop delicious eating experiences utilizing our broad range of ingredients and applications expertise to get to market quickly and successfully.

The VITESSENCE® line of plant protein concentrates include pea, lentil and faba bean varieties:

**VITESSENCE Pulse 1550 protein:** Pea protein concentrate with 55% protein

**VITESSENCE Pulse 2550 protein:** Lentil protein concentrate with 55% protein

**VITESSENCE Pulse 3600 protein:** Faba bean protein concentrate with 60% protein

Plant protein concentrates can contribute to a smooth texture for a satisfactory eating or drinking experience. The protein concentrates are also gluten free, providing a perfect way to boost the nutritional content of gluten-free foods.

## INGREDION CAN DO MORE

Plant protein sources have their own flavor and texture profiles, so you want to incorporate these proteins into your foods as seamlessly as possible. Ingredion provides a lineup of capabilities not typically seen in plant protein suppliers to help you accomplish this goal. We're ready to deploy our industry-leading sensory, CULINOLOGY®, application, formulation and processing teams to help you get to market as quickly as possible.

## FUNCTIONAL BENEFITS

Ingredion's plant-protein concentrates offer exceptional functionality, including excellent water absorption and emulsification properties, in a variety of applications:

- Bakery
- Energy bars/supplements
- Snacks
- Breakfast cereals
- Noodles/pasta
- Pet foods
- Dairy/alternative dairy
- Beverages
- Soups
- Sauces
- Dips/dressings
- Meat alternatives

VITESSENCE plant protein concentrates can replace costly egg and dairy.



## SUSTAINABLE, RELIABLE SUPPLY CHAIN

Regionally sourced from North America, VITESSENCE plant protein concentrates can boost your product's success as ingredient origins become more and more important to consumers. Sustainable in nature, pulses produce their own fertilizer by fixing nitrogen into the soil. Pulses use significantly less non-renewable energy and water relative to other crops — using only half of the non-renewable energy of wheat. The protein concentrates are processed in Vanscoy, Saskatchewan, Canada and are distributed through Ingredion's comprehensive supply chain.

## GET STARTED TODAY

The family of HOMECRAFT Pulse flours and VITESSENCE plant protein isolates and concentrates can help you transform your foods and beverages and meet consumer demand. To get information, contact your Ingredion representative.

[ingredion.us/VITESSENCE](https://ingredion.us/VITESSENCE) | 1-800-713-0208



# Ingredion®

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