



## VITESSENCE® Pulse 1803 Pea Protein

VITESSENCE® Pulse 1803 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.

### Chemical and Physical Properties

	Min.	Max.
Moisture %		10
pH (10% w/w slurry)	7.0	8.0
Protein % d.b.	80.0	
Granulation %		
Trough USSS #80	95	

### Certification

Kosher  
Halal

### Packaging and Storage

VITESSENCE® Pulse 1803 Pea Protein is packaged in multi ply kraft paper bags. VITESSENCE® Pulse 1803 Pea Protein should be stored at 25°C and less than 65% relative humidity.

### Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
E. coli	Negative
Salmonella	Negative

### Shelf Life

The best before date for VITESSENCE® Pulse 1803 Pea Protein is 24 months from the date of manufacture.

While the information below is typical of the product, it should not be considered a specification.

### Physical Appearance

	Typical
Colour	Cream, Off-white
Form	Powder

### Regulatory Data

Source	Pea
Labelling	Pea Protein

### Nutritional Data/100g

	Typical
Calories, Kcal	387
Calories from Fat	70
Total Fat, g	7.8
Saturated Fat, g	1.5
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	1170
Total Carbohydrate, g	3.4
Dietary Fiber, g	2.7
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	0.7
Protein, g	77.8
Vitamin D, mcg	0*
Calcium, mg	91
Iron, mg	21.7
Potassium, mg	92
Ash, g	4.7

\* Not present in level of quantification

### Features and Benefits

VITESSENCE® Pulse 1803 Pea Protein isolate contains a minimum of 80% protein (dry basis), helping manufacturers reach the 10 grams per serving needed for 'excellent source of protein' front-of-package claims. VITESSENCE® Pulse 1803 Pea Protein provides formulation functionality for applications such as snacks, sports nutrition, meat replacement, dairy replacement, and healthier baking.

Effective Date: September 29, 2020

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