



VITESSENCE® Pulse 2550 Lentil Protein

VITESSENCE® Pulse 2550 Protein is a lentil protein which is the mechanically milled and processed portion of the dehulled split lentil cotyledons of sound, healthy, dry and clean lentils (*Lens culinaris*).

Chemical and Physical Properties

	Min.	Max.
Moisture %		10.0
Protein % d.b.	55.0	
Starch % d.b.	4.0	
Granulation %		
Thr USSS #200	90.0	

Certification

Kosher
Halal

Packaging and Storage

VITESSENCE® Pulse 2550 Lentil Protein is packaged in multi ply kraft paper bags. It should be stored at 25°C and less than 65% relative humidity.

Microbiological Statement

Raw agricultural product that has not been subjected to a post milling lethality step. This is not a ready-to-eat product and must be processed at conditions sufficient to ensure food safety.

Microbiological Limits

	Max.
Aerobic Plate Count, cfu/g	500,000
Yeast & Mold, cfu/g	2,000

Shelf Life

The best before date for VITESSENCE® Pulse 2550 Lentil 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	Pale yellow
Form	Powder
Odour	Typical of lentil protein without any off odour
Flavour	Typical of lentil protein without any off flavour

Regulatory Data

Source	Lentil
Labelling	Lentil protein

Nutritional Data/100g

	Typical
Calories, Kcal	321
Calories from Fat	38
Total Fat, g	4.2
Saturated Fat, g	0.7
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	<3
Total Carbohydrate, g	31.8
Dietary Fiber, g	13.7
Total Sugars, g	1.8
Added Sugars, g	0
Other Carbohydrate, g	16.3
Protein, g	52.3
Vitamin D, mcg	0
Calcium, mg	70
Iron, mg	8.8
Potassium, mg	1840
Ash, g	5.1

* Not present in level of quantification

Features and Benefits

VITESSENCE® Pulse 2550 Protein is a lentil protein concentrate which can be used to increase protein content of different formulations including beverages, bakery, and snacks. It can be used to eliminate and/or reduce eggs in dressing, pasta and batters, and breadings applications. It can be used to eliminate and/or reduce other proteins sources in the formula i.e. dairy, soy, whey and animal.

Effective Date: December 2, 2021

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