

VITESSENCE® Pulse 3600 Faba Bean Protein

VITESSENCE® Pulse 3600 Protein is a faba (or fava) bean protein which is the mechanically milled and processed portion of the dehulled split faba (or fava) bean cotyledons of sound, healthy, dry and clean faba (or fava) beans (Vicia faba).

Typical

Typical

Chemical	and	Physical	Propert	ies
				B #11

	Min.	Max.
Moisture %		10.0
Protein % d.b.	60.0	
Starch % d.b.	4.0	
Granulation %		
Thr USSS #200	90.0	

Certification

Kosher Halal

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.

Packaging and Storage

VITESSENCE® Pulse 3600 Faba Bean Protein is packaged in multi ply kraft paper bags. It should be stored at 25°C and less than 65% relative humidity.

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 3600 Faba Bean 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

Colour Pale cream, grey Form Powder Odour Typical of faba bean protein Flavour Typical of faba bean protein

Regulatory Data

Source Faba bean Labelling Faba bean protein

Nutritional Data/100g

Calories, Kcal	311
Calories from Fat	34
Total Fat, g	3.8
Saturated Fat, g	0.7
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	16
Total Carbohydrate, g	25.1
Dietary Fiber, g	13.6
Total Sugars, g	1.6
Added Sugars, g	0
Other Carbohydrate, g	9.9
Protein, g	57.7
Vitamin D, mcg	0
Calcium, mg	114
Iron, mg	6.8
Potassium, mg	2100
Ash, g	6
* Not present in level of quantification	

Features and Benefits

VITESSENCE® Pulse 3600 protein concentrate is a faba (or fava) bean 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.

December 2, 2021 37403G00 Effective Date:

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