

VITESSENCE® Pulse 1803

Description: 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.

Features	Benefits
High in protein (> 80% d.b.)	Helps to boost protein content in various applications Enables protein claims in many applications
Ingredient labelled as “pea protein”	Enables non-animal, non-soy protein source claims Clean and simple label positioning
< 5 ppm gluten	Suitable for vegan, vegetarian & flexitarian diets Allows gluten-free formulations
Competitive functionality	Improves structure and color in gluten-free applications Maintaining pleasant mouthfeel at higher protein content
Browning properties	Low flavour impact on final product Adds color to egg-free bakery glazes

APPLICATION AND USAGE INFORMATION

Application Summary:

VITESSENCE® Pulse 1803 enables manufacturers to formulate a broad range of protein-rich products in a variety of categories, including nutrition and sports bars, alternative meat and alternative dairy products, powdered and RTD beverages, and better-for-you baked goods, snacks and baking mixes.

Typical applications include:

Vegan spread: VITESSENCE® Pulse 1803 increases the protein content of vegan spreads without compromising too much on texture and taste.

Vegan yoghurt: Using VITESSENCE® Pulse 1803 you can increase the protein level of vegan yoghurts to a comparable protein level of milk-based yoghurts.

Vegan frozen dessert: VITESSENCE® Pulse 1803 increases the protein content of vegan frozen desserts up to 4% without compromising too much on texture and taste.

Ready-to-drink chocolate beverage: VITESSENCE® Pulse 1803 enables a high protein content in this plant-based formula while maintaining a pleasant flavour and texture profile.

Protein Bar: VITESSENCE® Pulse 1803 increases the protein content of nutritional and sports bars, providing a bland taste and a good texture stability.

Gluten-free bread: VITESSENCE® Pulse 1803 improves the dough resistance to over-proofing, improves the crumb structure and gives the crust and crumb a typical wheat bread color.

Protein enriched bread VITESSENCE® Pulse 1803 enables a high protein claim in wheat bread. Furthermore, it provides elasticity, moistness and resilience to the crumb, a golden aspect and a balanced flavour to the crust.

Protein enriched cookies and crackers: VITESSENCE® Pulse 1803 gives a crunchy texture to high protein crackers and cookies. Its mild taste is compatible with the delicate and sweet taste of biscuits and cookies

Effective Date 27.11.2020

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Egg-free glaze: VITESSENCE® Pulse 1803 provides the right protein content for browning. Additionally, it supports the right cling to baked goods while maintaining a clean label.

Vegetarian nuggets: VITESSENCE® Pulse 1803 is an ideal texturizer that can be used instead of soy protein isolate and gives a nice open structure and succulent texture.

Vegetarian burger patties: VITESSENCE® Pulse 1803 is an ideal texturizer that can be used instead of soy protein isolate and gives a nice open structure and succulent texture.

Burger patties: VITESSENCE® Pulse 1803 is a superior water binder that reduces cooking losses and thereby improves the overall yield. The final texture is less hard and compact than with other available binders like soy protein.

Vegan Meringue: VITESSENCE® Pulse 1803 provides the required whipability to the recipe to create an airy, light meringue without any negative impact of color, flavour or texture.

Usage Information:

Ready-to-drink chocolate beverage:	19.07 %
Protein Bar:	22.00 %
Gluten-free bread:	1.00 %
Protein enriched bread:	7.11 %
Protein enriched bread:	2.00 %
Vegetarian nuggets:	4.60 %
Vegetarian burger patties:	6.50 %
Beef burger patties :	3.00 %
Vegan Meringue :	3.20 %

Label declaration recommendation: Pea protein

EU Classification: Approved food ingredient

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