



# VITESSENCE® TEX Mince 101 textured pea protein

VITESSENCE® TEX Mince 101 is a textured pea protein made from yellow peas (*Pisum Sativum*) and have been mechanically processed via extrusion with a protein content of 65% (dry basis).

## Label Declaration Recommendation

Pea protein or textured pea protein

## EU Classification

Food Ingredient

## Storage and Handling

Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

## Shelf Life

24 months from date of manufacture if stored correctly. Best before dates printed on each bag.

## Safety Data

While not regarded as "Hazardous", pulse proteins are fine organic material of which fine powders can occur in the product and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

## Chemical and Physical Properties

	Min	Max	Unit
Moisture <i>as packed</i>		10.0	%
Protein ( <i>d.b.</i> )	65.0		%

## Physical Appearance

	Typical
Colour	light yellow
Form	fine stripes
Particle size	1.0 - 7.0 mm
Bulk density	195 - 251 g/l

## Microbiological Limits

	Max	Unit
TVC	10000	cfu / g
Yeast	100	cfu / g
Mould	100	cfu / g
E. coli	<10	cfu / g
Salmonella	negative	/ 25g
Enterobacteriaceae	100	cfu / g
Coliforms	100	cfu / g

## Additional Information

**Contaminants** Complies with Regulation (EC) 1881/2006, as amended

**Pesticides** Complies with Regulation (EC) 396/2005, as amended

**Kosher Certificate** Yes

**Halal Certificate** Yes

## Nutritional Data / 100 g

*While this information is typical of the product it should not be considered a specification*

	Typical	Unit
Energy	1645	kJ
	390	kcal
Fat	6.0	g
of which saturates	1.00	g
Carbohydrates	11.0	g
of which sugar	1.6	g
Fibre	10.0	g
Protein	65.0	g
Salt	1.10	g
Ash	6.0	

## Amino Acids / 100 g

*Determined by AOAC 994.12 (Results reported as % hydrolysable Amino Acids in 100 g of product (as is))*

	Typical	Typical
Alanine	2.58	Lysine 4.58
Arginine	5.19	Methionine 0.59
Asparaginic acid	6.92	Proline 2.52
Cystine	0.66	Serine 2.79
Phenylalanine	3.10	Threonine 2.15
Glutamic acid	10.5	Tryptophan 0.54
Glycine	2.50	Tyrosine 1.97
Histidine	1.51	Valine 3.14
Isoleucine	2.93	
Leucine	4.83	

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

<p><b>Ingredion UK Limited</b>                      Ingredion House                      Manchester Green                      339 Styal Road                      Manchester M22 5LW                      England</p> <p>P: +44 (0) 161 435 3200                      F: +44 (0) 161 435 3300</p> <p>Registered in England                      No. 07315745</p>	<p><b>Rafhan Maize Products Company Ltd</b>                      Rakh Canal East Road                      Faisalabad                      Pakistan</p> <p>P: +92 (0) 41 854 0121                      F: +92 (0) 41 871 1016</p> <p>Registration number                      79 of 1952-1953</p>	<p><b>Ingredion Germany GmbH</b>                      Grüner Deich 110                      20097 Hamburg                      Germany</p> <p>P: +49 (0) 40 23 91 50                      F: +49 (0) 40 23 91 51 70</p> <p>Amtsgericht Hamburg                      HRB 105432</p>	<p><b>Ingredion South Africa (Pty) Ltd</b>                      Infinity Office Park, Suite 6, Block C,                      2 Robin Close, Meyersdal, 1448,                      Gauteng                      RSA</p> <p>P: +27 (0) 11 867 9260                      F: +27 (0) 11 867 9271</p> <p>Registration number                      2010/013219/07</p>
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