

VITESSENCE® TEX MINCE 101

Description: 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).

Appearance: Light yellow, fine stripes

Label declaration recommendation: Textured pea protein or pea protein

EU Classification: Food Ingredient

Packaging: 9 kg Plastic Bag

Bag labelling includes batch code and unique bag number, label declaration and best before date.

Delivery Format: 45 bags per pallet, stretch wrapped with bottom sheet.

Pallet types include: Wood 1200 x 1000 mm.

Unit pallet weight: 405 kg. Other pack sizes as well as big bags and bulk, may be available.

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 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.

SUPPLY SPECIFICATION (PHYSICAL & CHEMICAL DATA)

	Min	Max	Unit	Method
Moisture	-	10.0	%	§64 LFGB L 17.00-1 : 2002-12 (mod)
Protein (dry basis)	65.0	-	%	§64 LFGB L 17.00-15 : 2013-08 (mod)

SUPPLY SPECIFICATION (MICROBIOLOGICAL DATA)

International Committee for Microbiological Standards for Food (ICMSF) methodology

	Max	Unit	Method
Total Viable Count (TVC)	10 000	CFU / g	ISO 4833 / AFNOR 3M 01/01-09/89
Yeasts	100	CFU / g	NEN-ISO 21527-2 / NMKL 98
Moulds	100	CFU / g	NEN-ISO 21527-2 / NMKL 98
E. coli	< 10	CFU / g	ISO 16649-2 / AFNOR 3M 01/08-06/01
Salmonella	not detected	per 25 g	NMKL 71
Enterobacteriaceae	100	CFU / g	AFNOR 3M 01/06-09/97
Coliform count	100	CFU / g	AFNOR 3M 01/02-09/89 B

Effective Date 03.03.2021

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TYPICAL DATA*

	Range	Unit	Method
Particle Size	1.0 – 7.0	mm	Internal Method
Bulk Density	195 - 251	g/L	Internal Method

Nutritional Data	Value	Unit	Method
Energy	1645 / 390	kJ / kcal pro 100 g	Regulation (EU) 1169/2011
Fat	6.0	g / 100 g dry basis	§64 LFGB L 17.00-4 : 1982-05 (mod.)
of which saturates	1.0	g / 100 g dry basis	Calculation
Carbohydrates	11.0	g / 100 g dry basis	Calculation
of which sugar	1.6	g / 100 g dry basis	Calculation
Dietary Fibre	10.0	g / 100g dry basis	§64 LFGB L 00.00-18 : 1997-01
Protein	65.0	g / 100 g dry basis	§64 LFGB L 17.00-15 : 2013-08 (mod)
Ash	6.0	g / 100g dry basis	Calculation
Sodium	0.40	g / 100g dry basis	DIN EN ISO 11885 E22
Salt equivalent (Na* factor 2.5)	1.10	g / 100g dry basis	Calculation

Amino Acids	g / 100 g
Alanine	2,58
Arginine	5,19
Asparaginic acid	6,92
Cystine, determined as methionine sulfone	0,66
Phenylalanine	3,10
Glutamic acid	10,5
Glycine	2,50
Histidine	1,51
Isoleucine	2,93
Leucine	4,83
Lysine	4,58
Methionine, determined as methionine sulfone	0,59
Proline	2,52
Serine	2,79
Threonine	2,15
Tryptophan	0,54
Tyrosine	1,97
Valine	3,14

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

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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

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:

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