



## VITESSENCE® Prista P 155 Protein 70000518

VITESSENCE® Prista P 155 pea protein is 55% protein concentrate (on a dry basis) generated from dehulled, mechanically milled, and air-classified, dry, split yellow peas (*Pisum sativum*). The pea protein concentrate undergoes proprietary physical treatment that improves taste profile and reduces microbiological counts compared to conventional products.

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10.0
Protein, % d.b.	55.0	-
Starch, % d.b.	2.0	-

### Physical Appearance/Sensory

	Typical
Color	Pale yellow
Form	Powder

### Screen Test

	Min.	Max.
% thru U.S.S #100 (149 microns)	90.0	-

### Microbiological Limits

	Max.
Aerobic Plate Count, cfu/g	10,000
Yeast and Mold, cfu/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

### Nutritional Data/100 g

	Typical
Calories	319
Calories from fat	37
Total Fat, g	4.1
Saturated Fat, g	0.7
Trans Fat, g	0
Cholesterol, mg	<1
Sodium, mg	21
Total Carbohydrate, g	31.8
Dietary Fiber, g	17.4
Insoluble fiber	12.6
Soluble fiber	5.0
Total Sugars, g	2.6
Added Sugars, g	0
Other Carbohydrate, g	11.8
Protein, g	53.7*
Vitamin D, mcg	0
Calcium mg	99
Iron, mg	7.1
Potassium, mg	2,100
Ash, g	5.7

\* Protein (measured AS IS); Protein, % d.b. >55

### Certification

Kosher pareve  
Halal

### Packaging and Storage

20 kg bag and totes

It is recommended product be stored at a maximum of 25°C and a maximum of 65% relative humidity.

### Shelf Life

The best before date for VITESSENCE® Prista P 155 Protein is 24 months from the date of production.

### Regulatory Data

Source Yellow Pea

### United States

FDA Regulation 21CFR170.30 (GRAS)  
Labeling Pea protein

### Canada

CFDA Regulation Unstandardized Food  
Labeling Pea protein

### Features and Benefits

VITESSENCE® Prista P 155 pea protein concentrate delivers a cleaner flavor profile and allows ease of use in low moisture applications such as pastas, snacks and baked goods, and in high moisture applications like alternative dairy products, beverages, sauces and dressings.

The pea protein concentrate can be used to replace or reduce protein sources such as eggs, dairy, soy, or wheat gluten. This product is designed for lower micro formulated products, such as nutritional, clean label or instant beverage products, versus traditional dry milled pulse powders.

Effective Date: September 27, 2021

Next Review Date: September 27, 2024

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