



## VITESSENCE® Prista P 360 Protein 70000519

VITESSENCE® Prista P 360 faba bean protein is 60% protein concentrate (on a dry basis) generated from dehulled, mechanically milled, and air-classified, dry, split faba beans (*Vicia faba*). The faba bean 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.	60.0	-

### Physical Appearance/Sensory Typical

Color	Pale cream, gray
Form	Powder

### Screen Test

	Min.	Max.
% on U.S.S. #60 (250 microns)		1.0
% 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
Coliform cfu/g	10

### Nutritional Data/100 g

	Typical
Calories	327
Calories from fat	28
Total Fat, g	3.2
Saturated Fat, g	0.6
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	18
Total Carbohydrate, g	24.8
Dietary Fiber**, g	12.3
Insoluble Fiber, g	10.9
Soluble Fiber, g	1.4
Total Sugars, g	1.3
Added Sugars, g	0
Other Carbohydrate, g	11.2
Protein*, g	61.3
Vitamin D, mcg	0
Calcium mg	91
Iron, mg	6.4
Potassium, mg	2,200
Ash, g	5.9

### Certification

Kosher pareve  
Halal

### Packaging

20 kg bags 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 360 Protein is 24 months from the date of production.

### Regulatory Data

Source Faba bean

### United States

FDA Regulation 21CFR170.30 (GRAS)  
Labeling Faba bean protein

### Canada

CFDA Regulation Unstandardized Food  
Labeling Faba bean protein

### Features and Benefits

VITESSENCE® Prista P 360 faba bean protein concentrate delivers a cleaner flavor profile and allows ease of use in a variety of applications including beverages, bakery, pasta, and snacks. The faba bean 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.

\*Protein (measured as is); Protein, % d.b. >60

\*\*The dietary fiber was measured using AOAC 991.43 method. When using the AOAC 2011.25, the values are:

Dietary Fiber: 22.1  
Soluble Fiber: 10.2  
Insoluble Fiber: 11.9  
Other Carbohydrate: 1.45  
Calories: 305

Effective Date: October 7, 2022

Next Review Date: October 7, 2025

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5 Westbrook Corporate Ctr,  
Westchester, Illinois 60154  
U.S.A.  
708.551.2600

1600 – 90 Burnhamthorpe Road, West  
Mississauga, Ontario L5B 0H9  
Canada  
905.281.7950

[www.ingredion.us](http://www.ingredion.us)