

# Simplistica<sup>™</sup> BV 1325

Simplistica<sup>TM</sup> BV 1325 is used to provide protein, texture, and stability in one system giving formulators the foundation necessary to develop dairy-free ready to drink (RTD) beverages. The label friendly combination of pea protein isolate, gum acacia, and gellan gum will boost the nutritional profile and stability of any base non-dairy milk. This system provides emulsification traits that mimic the natural emulsifiers of dairy products. Simplistica<sup>TM</sup> BV 1325 requires 185°F for complete activation.

## Analytical

Analytical			
-	Min.	Max.	
RVA Viscosity	100	300	cps
Chemical and Physical	Propertie	es	
	Min.	Max.	
Flavor (Typical)	Bland		-
Moisture (Infrared)	0	15	%
Odor (Typical)	Characteristic 5	8	-
pH Powder Color (Visual)	off White-Light	-	-
	Tan	L	-
Texture (Qualitative)	Free Flowing		-
	Powder		
Microbiological			
	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	500	/g
E. coli (AOAC 988.19)	<3 MPN		/g
S. aureus (BAM)	Negative /10g		-
Salmonella - 375g (AOAC 2013.01 )	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g
Screen Test			
	Min.	Max.	
USS#270 Mesh ON	60	90	%
USS#80 Mesh On	0	25	%
Nutritional Data/100g			
Calories			377
Total Fat (g)			7.44
Saturated Fat (g) Trans Fat (g)			1.44 0.00
Monounsaturated Fat (g)			0.00
Polyunsaturated Fat (g) Cholesterol (mg)			0.00
Total Carbohydrates (g)			7.24
Dietary Fiber (2016) (g) Total Sugars (g)			6.18
Includes Added Sug	gars (g)		0.00 0.00
Protein (g)			74.22
Water (g) Ash (g)			0.46 4.68
Vitamin D (mcg)			0.00
Sodium (mg)			1121.19
Calcium (mg) Iron (mg)			116.30
Potassium (mg)			126.40
Disclaimer: Data is obtained from analytical and ca In accordance with the 2016 Nutrition Facts Label			
(NDC's) have been calculated as 2 kCal / gram, op		car DOI	iy ut alles

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## Packaging and Storage

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Standard Packing	50# Bags, 2,000# per pallet				
Storage & Handling	Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.				
Shelf Life					
Shelf-Life	2 years				
Usage Levels					
Typical Usage Level	N/A				
Solubility	For complete hydration, heat to 185°F or higher				
Suggested Uses	Beverages, Non-Dairy				
Regulatory Data					
CAS #	No CAS, 9000-01-5, 71010-52-1				
E #	NA, 414, 418 2106.90				
Country of Origin	Made in the USA from Domestic and/or Imported Ingredients				
USDA (BE) Status	Not Bio-Engineered				
United States					
FDA Regulation	21 CFR NA, 184.1330, (EU) No 231/2012				
Label Declaration	Pea Protein, Gum Acacia, Gellan Gum				

Effective Date: March 1, 2024

#### Next Review Date: March 1, 2027

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5 Westbrook Corporate Ctr. Westchester, Illinois 60154 U.S.A. 708.551.2600 1600 – 90 Burnhamthorpe Rd., West Mississauga, Ontario L5B 0H9 Canada 905.281.7950

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