



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	-

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	0.74
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	21
Total Carbohydrate, g	31.8
Dietary Fiber*, g	17.4
Insoluble Fiber, g	12.4
Soluble Fiber, g	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	78.5
Iron, mg	5.9
Potassium, mg	1920
Ash, g	5.1

**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.

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

Dietary fiber: 28.7
Soluble fiber: 14.7
Insoluble fiber: 14.0
Other carbohydrate: 0.5
Calories: 294

Effective Date: September 29, 2022

Next Review Date: September 29, 2025

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