

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	-
Starch, % d.b.	2.0	-

Physical Appearance/Sensory Typical

Color	Pale cream, gray
Form	Powder

Screen Test Min. Max.

% thru U.S.S #100 (149 microns)	90.0	-
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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	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	10.9
Soluble fiber	1.4
Total Sugars, g	1.3
Added Sugars, g	0
Other Carbohydrate, g	11.2
Protein, g	63.1*
Vitamin D, mcg	0
Calcium mg	91
Iron, mg	6.4
Potassium, mg	2,200
Ash, g	5.9

* Protein (measured AS IS); Protein, % d.b. >60

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.

Effective Date: September 27, 2021

Next Review Date: September 27, 2024

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