



## VITESSENCE® Pulse 1550 Protein 37403E00

VITESSENCE® Pulse 1550 pea protein is the mechanically milled and processed portion of the dehulled split pea cotyledons of sound, healthy, dry and clean yellow peas (*Pisum sativum*).

### Chemical and Physical Properties

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

### Physical Appearance/Sensory Typical

Color	Pale yellow
Form	Powder
Odor	Typical of pea protein without any off odor
Flavor	Typical of pea protein without any off flavor

### Screen Test

	Min
% thru U.S.S. 200 mesh (75 microns)	90

### Microbiological Limits

	Max.
Aerobic Plate Count, cfu/g	500,000
Yeast and Mold, cfu/g	2,000

### Microbiological Statement

This product is manufactured from a raw agricultural product and has not been subjected to a post milling lethality step to control microbial pathogens. This is not a ready-to-eat product and must be processed at conditions sufficient to ensure food safety.

### Nutritional Data/100 g

	Typical
Calories	322
Calories from fat	7
Total Fat, g	4.8
Saturated Fat, g	0.80
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	10.2
Total Carbohydrate, g	30.8
Dietary Fiber, g	14.8
Total Sugars, g	3.2
Added Sugars, g	0
Other Carbohydrate, g	12.8
Protein, g	53.2
Vitamin D, mcg	0
Calcium mg	80.5
Iron, mg	6.0
Potassium, mg	920
Ash, g	5.0

Supplemental Nutritional Data available upon request.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

20 kg bag

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

### Shelf Life

The best before date for VITESSENCE® Pulse 1550 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® Pulse 1550 pea protein concentrate can be used to increase protein content of different formulations including beverages, bakery, and snacks. It can be used to eliminate and/or reduce eggs in dressing, pasta, and batters and breadings applications. VITESSENCE® Pulse 1550 pea protein can be used to eliminate and/or reduce other proteins sources in the formula i.e. dairy, soy, whey, animal.

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

Dietary fiber: 24.3  
Soluble fiber: 9.4  
Insoluble fiber: 14.9  
Other carbohydrate: 3.3  
Calories: 301

Effective Date: November 1, 2022

Next Review Date: November 1, 2025

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