



## VITESSENCE® Pulse 3600 Protein 37403G00

VITESSENCE® Pulse 3600 faba bean protein is the mechanically milled and processed portion of the dehulled split faba (or fava) bean cotyledons of sound, healthy, dry and clean faba beans (*Vicia faba*).

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	9.0
Protein, % d.b.	60.0	-
Starch, % d.b.	4.0	-

### Physical Appearance and Sensory Data

Color	Light cream/yellow
Form	Powder
Odor	Typical of faba (or fava) bean protein
Flavor	Typical of faba (or fava) bean protein

### 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**	316
Calories from fat	40
Total Fat, g	4.5
Saturated Fat, g	0.81
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	6
Total Carbohydrate, g	25.8
Dietary Fiber*, g	13.4
Total Sugars, g	1.9
Added Sugars, g	0
Other Carbohydrate, g	10.5
Protein, g	56.1
Vitamin D, mcg	0
Calcium mg	119
Iron, mg	6.5
Potassium, mg	2140
Ash, g	5.7

Supplemental Nutritional Data available upon request.

### Certification

Kosher pareve  
Halal

### Packaging

20 kg Bag

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® Pulse 3600 Protein is 24 months from the date of production.

### Regulatory Data

Source Faba (or fava) bean

### United States

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

### Canada

CFDA Regulation Unstandardized Food  
Labeling Faba (or fava) bean protein

### Features and Benefits

VITESSENCE® Pulse 3600 faba bean 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 3600 faba bean 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: 22.3  
Soluble fiber: 8.6  
Insoluble fiber: 13.7  
Other carbohydrate: 1.6  
Calories: 296

\*\*Calculated calories were based on 0 kcal/g from insoluble dietary fiber.

Effective Date: April 12, 2022

Next Review Date: April 12, 2025

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