

## VITESSENCE™ Pulse CT 3602 Protein 3740IG00

VITESSENCE™ PULSE CT 3602 Protein is a faba bean protein which is the mechanically milled and processed portion of the dehulled split faba bean cotyledons of sound, healthy, dry and clean faba beans (*Vicia faba*). The protein undergoes proprietary physical treatment that provides cleaner flavor profile.

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10.0
Protein, % d.b.	60.0	-
Starch, % d.b.	2.0	-
Fat, % d.b.	-	4.0

### Physical Appearance/Sensory Typical

Color	Pale cream, gray
Form	Powder

### Screen Test Min. Max.

% On U.S.S #60 (250 microns)	-	0
% 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	321
Calories from fat	33
Total Fat, g	3.7
Saturated Fat, g	0.7
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	10
Total Carbohydrate, g	25.9
Dietary Fiber, g	13.4
Total Sugars, g	1.7
Added Sugars, g	0
Other Carbohydrate, g	10.8
Protein, g	59.5
Vitamin D, mcg	0
Calcium mg	102
Iron, mg	7.1
Potassium, mg	2,040
Ash, g	5.7

### Certification

Kosher pareve  
Halal

### Packaging

25 kg bags and totes

It is recommended product be stored at 25°C and less than 65% relative humidity.

### Shelf Life

The best before date for VITESSENCE™ Pulse CT 3602 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™ Pulse CT 3602 protein is a faba bean protein concentrate which can be used to increase protein content of different formulations including beverages, pasta bakery, and snacks. It can be used to eliminate and/or reduce eggs in dressing, dairy application, pasta and batters, and breadings applications. It can be used to eliminate and/or reduce other proteins sources in the formula i.e. dairy, soy, whey, animal, gluten. Due to cleaner flavor profile this product allows ease of use in low moisture applications such as pasta, snacks and baked goods, and in high moisture applications like dairy, beverage, sauces and dressings.

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Next Review Date: August 10, 2024

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