

VITESSENCE® TEX Granules 103 70000901

VITESSENCE® TEX Granules 103 textured protein is a structured vegetable protein produced through extrusion.

Chemical and Physical Properties		
Min	. Max.	
Moisture, %	10.0	
Protein, % d.b.		
	_	
Screen Test	Target	
% on 6.3mm	0	
% thru 0.841 mm (20 mesh)	20	
Physical Appearance/Sensory	Typical	
Color		
	Light tan	
Form	Granule	
Flavor Typical of pea protein without any off flavor		
Microbiological Limits	Max.	
Aerobic Plate Count, cfu/g	10,000	
, B	,	
Yeast, cfu/g	200	
Mold, cfu/g	200	
E. coli	Negative	
Salmonella	Negative	
Nutritional Data/100 g Typical		
Calories	343	
Calories from fat	52	
Total Fat, g	5.8	
Saturated Fat, g	5.8 .	
Trans Fat, g	1.1	
	0.02	
	0.03	
Cholesterol, mg	0	
Cholesterol, mg Sodium, mg	0 541	
Cholesterol, mg Sodium, mg Total Carbohydrate, g	0 541 20	
Cholesterol, mg Sodium, mg Total Carbohydrate, g Total Dietary Fiber*, g	0 541 20 12.3	
Cholesterol, mg Sodium, mg Total Carbohydrate, g	0 541 20	
Cholesterol, mg Sodium, mg Total Carbohydrate, g Total Dietary Fiber*, g	0 541 20 12.3	
Cholesterol, mg Sodium, mg Total Carbohydrate, g Total Dietary Fiber*, g Insoluble Dietary Fiber, g	0 541 20 12.3 10.4	
Cholesterol, mg Sodium, mg Total Carbohydrate, g Total Dietary Fiber*, g Insoluble Dietary Fiber, g Soluble Dietary Fiber, g Total Sugars, g	0 541 20 12.3 10.4 1.9	
Cholesterol, mg Sodium, mg Total Carbohydrate, g Total Dietary Fiber*, g Insoluble Dietary Fiber, g Soluble Dietary Fiber, g Total Sugars, g Added Sugars, g	0 541 20 12.3 10.4 1.9 1.7	
Cholesterol, mg Sodium, mg Total Carbohydrate, g Total Dietary Fiber*, g Insoluble Dietary Fiber, g Soluble Dietary Fiber, g Total Sugars, g Added Sugars, g Other Carbohydrate, g	0 541 20 12.3 10.4 1.9 1.7 0	
Cholesterol, mg Sodium, mg Total Carbohydrate, g Total Dietary Fiber*, g Insoluble Dietary Fiber, g Soluble Dietary Fiber, g Total Sugars, g Added Sugars, g Other Carbohydrate, g Protein, g	0 541 20 12.3 10.4 1.9 1.7 0 6.0	
Cholesterol, mg Sodium, mg Total Carbohydrate, g Total Dietary Fiber*, g Insoluble Dietary Fiber, g Soluble Dietary Fiber, g Total Sugars, g Added Sugars, g Other Carbohydrate, g Protein, g Vitamin D, mcg	0 541 20 12.3 10.4 1.9 1.7 0 6.0 64	
Cholesterol, mg Sodium, mg Total Carbohydrate, g Total Dietary Fiber*, g Insoluble Dietary Fiber, g Soluble Dietary Fiber, g Total Sugars, g Added Sugars, g Other Carbohydrate, g Protein, g Vitamin D, mcg Calcium mg	0 541 20 12.3 10.4 1.9 1.7 0 6.0 64 0 116	
Cholesterol, mg Sodium, mg Total Carbohydrate, g Total Dietary Fiber*, g Insoluble Dietary Fiber, g Soluble Dietary Fiber, g Total Sugars, g Added Sugars, g Other Carbohydrate, g Protein, g Vitamin D, mcg Calcium mg Iron, mg	0 541 20 12.3 10.4 1.9 1.7 0 6.0 64 0 116 12.8	
Cholesterol, mg Sodium, mg Total Carbohydrate, g Total Dietary Fiber*, g Insoluble Dietary Fiber, g Soluble Dietary Fiber, g Total Sugars, g Added Sugars, g Other Carbohydrate, g Protein, g Vitamin D, mcg Calcium mg	0 541 20 12.3 10.4 1.9 1.7 0 6.0 64 0 116	

*The dietary fiber was measured using AOAC 991.43 method. When using the AOAC 2011.25, the relevant values are: Total Dietary fiber: 19.9 Soluble fiber: 12.3 Insoluble fiber: 7.6 Other carbohydrate: 0 Calories: 333

Effective Date: August 29, 2022

Next Review Date: August 29, 2025

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Certification

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Packaging and Storage

10 kg, 15 kg bag in a box

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® TEX Granules 103 textured protein is 2 years from the date of production.

Regulatory Data

Source	Yellow peas
United States FDA Regulation Labeling	21CFR170.30 (GRAS) Pea protein
Canada	
CFDA Regulation Labeling	Unstandardized Foods Pea protein

Features and Benefits

VITESSENCE® TEX Granules 103 textured protein is recommended to replace wheat flour breadcrumbs in coatings and other applications. It also increases protein content in formulations by providing 65% protein (dry basis). VITESSENCE® TEX Granules 103 can be used as a low carb, high protein, gluten-free breadcrumb replacement that delivers:

- Light, crispy texture
- Improved hold time
- Golden color

VITESSENCE® TEX Granules 103 textured pea protein is a non-GMO and gluten-free alternative to textured products containing major allergens like wheat and soy.

Supplemental Nutritional Data available upon request.

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