

#### Article number:

53200 bag size 1250g

54200 Bulk in carton

55200 Big bag



#### Basic information

|                         |  |
|-------------------------|--|
| Product description:    | Textured Vegetable Proteins  |
| Ingredients:            | Organic pea protein concentrate, organic faba protein concentrate, salt. |
| Origin raw materials:   | EU   |
| Additional information: | No additives, no processing aids, no allergens (gluten < 20 ppm)         |

#### Physical properties

|                  |  |
|------------------|--|
| Taste:           | Neutral/mild taste from peas                                     |
| Odor:            | Mild smell of peas   |
| Color:           | Creamy light yellow, small fractions with darker color can occur |
| Hydration ratio: | Min. 1.8*  |
| Density:         | 140-175 g/L  |

#### Microbiology

|                  |               |
|------------------|---------------|
| Salmonella:      | Negative/25 g |
| E. Coli:         | < 100 cfu/g   |
| Yeast and mould: | < 100 cfu/g   |

#### Chemical

|                 |        |
|-----------------|--------|
| Water content:  | <10%   |
| Water activity: | < 0.60 |

#### Nutritional facts/100 g

|                                  | As is basis    | Dry matter basis |
|----------------------------------|----------------|------------------|
| Energy                           | 1428kJ/339kcal | 1532kJ/364kcal   |
| Fat                              | 4.1 g          | 4.4 g            |
| - of which saturated fatty acids | 0.9 g          | 1.0 g            |
| Carbohydrate                     | 15 g           | 16 g             |
| -of which sugars                 | 2.9 g          | 3.1 g            |
| Dietary Fiber                    | 15 g           | 16 g             |
| Protein                          | 53 g           | 57 g             |
| Salt                             | 1.2 g          | 1.3 g            |

#### Additional information

|  |   |
|--|---|
| Shelf life:  | 24 months for sealed bags. For bulk and Big Bags 15 months. |
| Storage:   | Ambient and dry   |
| Storage after hydration:   | At max. 5°C for a maximum of 24 hours                       |
| Legislation:   | Comply to EU food legislation.                              |
| *Method: 100 g TVP soaked in 500 ml cold water for minimum 20 minutes. Drain in a sieve for 5 minutes. |   |
| Ratio = (weight of drained TVP – 100)/100  |   |