

VEG-O-TEIN™ CLEAR

Clear Pea Protein Concentrate Specification

Material Number:	2008219 & 2008229	
Description:	Conventional VegOtein™ CLEAR (regular mesh - 2008219; agglomerated - 2008229) is the best tasting pulse-based option and is the most neutral-tasting 100% soluble plant protein when formulating at higher concentrations. The future of plant proteins is CLEAR!	
Physical:	Appearance	Off white to light yellow, powder or granular powder
	Flavor	Characteristic
	Texture	Free flowing and free of foreign material
	Particle Size (Regular mesh)	Approx. 60 mesh
	Particle Size (Agglomerated)	Approx. 20 mesh
Manufacturer Information:	GMP processed in China in a GFSI certified facility, emphasizing multi-level quality control for all parameters including manufacturer and third party testing in China and the United States.	

Specifications	Technical Standard	Testing Method
ID Testing	Conforms to Standard	Organoleptics
Protein (dried basis)	≥ 85%	Kjeldahl or equivalent
pH	4.5-7.5	USP <791>
Fat*	≤ 5%	Acid Hydrolysis
Dietary Fiber*	≤ 10%	AOAC 991.43
Moisture	≤ 7%	USP <731>
Ash*	≤ 7%	USP <281>
Total Carbohydrate*	≤ 15%	Calculation
Arsenic (ppm)	≤ 0.25	ICP-MS
Cadmium (ppm)	≤ 0.30	ICP-MS
Lead (ppm)	≤ 0.30	ICP-MS
Mercury (ppm)	≤ 0.045	ICP-MS
Gluten*	≤ 20 ppm	AOAC 2015.05
Microbiology		
TPC (cfu/g)	≤ 10,000	USP <2021>
Yeast and Mold (cfu/g)	≤ 100	AOAC 2014.05
Coliform (cfu/g)	≤ 30	AOAC 991.14
E. coli (/10g)	Negative	USP <2022>
Salmonella (/375g)	Negative	FDA BAM-Chapter 5:2024
Staph aureus (/10g)	Negative	USP <2022>

Packing and Storage:	• Poly lined, moisture barrier kraft paper bags. • Net weight 20 kg (44.1 lbs) bags [Regular mesh]. Net weight 15 kg (33.1 lbs) bags [Agglomerated] • Store in a clean, dry and odor-free environment with controlled humidity at ambient temperature.
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Shelf Life:	24 months in unopened bags, stored at temperatures below 80°F (27°C)
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