

VEG--TEIN™ N

Yellow Pea Protein Concentrate Specification

Material Number: 2008210 & 2008508

Description: **Conventional VegOtein™ N (2008210)** and **Organic VegOtein™ N (2008508)** is produced from Canadian yellow non-GMO peas, using a natural process. Axiom's pea protein is one of the most consistent sources available. An allergen friendly material, it is the best tasting pea product on the market, with enhanced sensory comparison to its competitors.

Conventional VegOtein™ N and **Organic VegOtein™ N** are excellent plant protein sources, rich in essential amino acids and especially high in Lysine and Arginine. It is being used as a replacement for and/or in conjunction with soy protein and whey protein in food grade products. In addition, it has a high level of functionality and can be utilized in a variety of foods and beverages where there is a need for protein enrichment.

Physical:	Appearance	Light yellow/light beige powder
	Flavor	Bland flavor and smell
	Texture	Free flowing and free of foreign material
	Particle Size	Approx. 100 mesh

Manufacturer Information: Processed in the United States by a GFSI SQF certified facility, using multi-level quality control for all parameters including third party testing.

Specifications	Technical Standard	Testing Method
ID Testing	Conforms to Standard	Organoleptics
Protein (dried basis)	≥ 80%	Kjeldahl or equivalent
pH*	6.0-8.0	USP <791>
Fat*	≤ 12%	Acid Hydrolysis
Dietary Fiber*	≤ 9%	AOAC 985.29
Moisture	≤ 8%	USP <731>
Ash*	≤ 6%	USP <281>
Total Carbohydrate*	≤ 10%	Calculation
Arsenic (ppm)	≤ 0.25	ICP-MS/ AOAC 993.14
Cadmium (ppm)	≤ 0.2	ICP-MS/ AOAC 993.14
Lead (ppm)	≤ 0.5	ICP-MS/ AOAC 993.14
Mercury (ppm)	≤ 0.1	ICP-MS/ AOAC 993.14
Gluten (ppm)	≤ 10	AOAC 2012.01
Soy (ppm)	≤ 10	ELISA

Microbiology	Technical Standard	Testing Method
TPC (cfu/g)	≤ 25,000	USP <2021>
Yeast and Mold (cfu/g)	≤ 100	AOAC 2014.05
Coliform (cfu/g)	≤ 30	AOAC 991.14
E. coli (cfu/10g)	Negative	USP <2022>
Salmonella (cfu/375g)	Negative	Veriflow / AOAC 011404
Staph aureus (cfu/10g)	Negative	USP <2022>

Packing and Storage: Multi-walled, Kraft paper bags, inner food grade polyethylene liner. Net weight 20 kg (44.09 lbs). Store in a clean, dry and odor-free environment with controlled humidity.

Shelf Life: 24 months in unopened bags, stored at temperatures below 80°F (27°C)

*All descriptions, specifications, suggestions and data ("Technical Data") supplied above are believed to be reliable but (i) Axiom Foods, Inc. (Axiom) shall incur no liability by reason of inaccuracies or omissions in Technical Data; (ii) the Purchaser is solely responsible to ensure that the product as supplied by Axiom is in conformity with all the relevant food legislation; (iii) no statutory or other warranty, condition, description or representation of any kind is given by Axiom (or to be implied from negotiations between Axiom and the Purchaser) concerning the quality fitness for a particular purpose. *Tested on skip lot basis.*