

VEG-TEIN PTM₈₀

Yellow Pea Protein Concentrate Specification

Material Number: 2008201 & 2008502

Description: **Conventional VegOtein™ P80 (2008201)** and **Organic VegOtein™ P80 (2008502)** is the only patented pea protein process using U.S. based technology. Produced from Canadian yellow non-GMO peas, using a natural mechanical 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™ P80 and **Organic VegOtein™ P80** 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	Neutral pea flavor and smell
Texture	Free flowing and free of foreign material
Particle Size	> 90% thru 100 mesh

Manufacturer Information: FDA GRAS approved and processed in China using Canadian Yellow Peas, emphasizing multi-level quality control for all parameters including manufacturer and third party testing in China and the United States. GMP produced in a GFSI certified facility.

Specifications	Technical Standard	Testing Method
ID Testing	Conforms to Standard	Organoleptics
Protein (dried basis)	≥ 80%	GB5009.5-2016
pH*	6.0-8.0	AOAC 943.02
Fat*	≤ 12%	AOAC 935.38
Dietary Fiber*	≤ 9%	AOAC 991.43
Moisture	≤ 10%	GB5009.3-2016
Ash	≤ 6%	GB5009.4-2016
Total Carbohydrate*	≤ 10%	Calculation
Arsenic (ppm)	≤ 0.25	GB5009.11-2014
Cadmium (ppm)*	≤ 0.2	AOAC 2015.01
Lead (ppm)	≤ 0.5	GB5009.12-2017
Mercury (ppm)*	≤ 0.1	AOAC 2015.01
Gluten (ppm)	≤ 10	AOAC 2012.01 (R7001)
Soy (ppm)	≤ 10	ELISA

Microbiology	Technical Standard	Testing Method
TPC (cfu/g)	≤ 25,000	GB4789.2-2016
Yeast and Mold (cfu/g)*	≤ 100	AOAC 2014.05
Coliforms (cfu/g)	≤ 30	GB4789.3-2016
E. coli (cfu/10g)	Negative	GB4789.38-2016
Salmonella (cfu/25g)	Negative	GB4789.4-2016
Staph aureus (cfu/10g)*	Negative	PCR (BAM Chp 12)

Packing and Storage: Vacuum-sealed, double lined, moisture barrier kraft paper bags with stitching on top and bottom. Store in a clean, dry and odor-free environment with controlled humidity. Net weight 20 kg (44.09 lbs) bags. Shrink wrapped pallets include, 30 bags x 20 kg each, totaling 600 kg. 24,000 kgs in an FCL (Full Container Load).

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.*