

VEGOTEIN™ V80

Yellow Pea Protein Concentrate Specification

Material Number: 2008232

Description: **Vegotein™ V80 (2008232)** is produced from North America 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.

Vegotein™ V80 is an excellent plant protein source, 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 tan/beige powder
	Flavor	Neutral pea flavor and smell
	Texture	Free flowing and free of foreign material
	Particle Size	Min. 95% through 100 mesh

Manufacturer Information: Processed in Vietnam using North America Yellow Peas. GMP produced in a GFSI certified facility.

Specifications	Technical Standard	Testing Method
ID Testing	Conforms to Standard	Organoleptics
Protein (dried basis)	≥ 80%	ISO 20483:2013 (Kjeldahl)
pH	6.0-8.0	AOAC 943.02
Fat (dried basis)*	≤ 10%	AOAC 996.06
Moisture	≤ 10%	ISO 712 -1: 2024
Ash (dried basis)	≤ 10%	ISO 2171: 2023
Arsenic (ppm)	≤ 0.02	AOAC 2015.01 (ICP-MS)
Cadmium (ppm)	≤ 0.10	AOAC 2015.01 (ICP-MS)
Lead (ppm)	≤ 0.03	AOAC 2015.01 (ICP-MS)
Mercury (ppm)	≤ 0.01	AOAC 2015.01 (ICP-MS)
Gluten (ppm)*	≤ 20	ELISA
Soy (ppm)*	≤ 10	ELISA

Microbiology	Technical Standard	Testing Method
TPC (cfu/g)	≤ 10,000	FDA BAM Chapter 3
Yeast and Mold (cfu/g)	≤ 500	FDA BAM Chapter 18
Coliforms (cfu/g)	≤ 30	FDA BAM Chapter 4
Salmonella (/25g)	Negative	FDA BAM Chapter 5
Staph aureus (/g)	Negative	FDA BAM Chapter 12
E. coli (/g)	Negative	ISO 16649-3:2015
L. monocytogenes (/25g)	Negative	ISO 11290-1:2017

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.

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.*