

VEGO-TEIN™ TX Texturized Pea Protein Concentrate 65% Specification

Material Number: 2006204 (TX-P65-M), 2006205 (TX-P65-C) & 2006206 (TX-P65-L)

Description: **Texturized Pea Protein 65% (Minced, Chunks and Long Strip)** is produced from European non-GMO peas, using a natural process. **Vegotein™ TX** is a good source of highly-digestible plant-based protein for use in both meat and meatless products. Texturized pea protein is the ideal allergen free alternative to soy-based, textured vegetable protein.

Vegotein™ TX 65% provides the perfect base for mimicking the meaty taste and robust texture that plant-based consumers are increasingly demanding. Texturized pea protein may also be used to lower the fat content, preserve moisture and extend meat-based products.

Physical: Appearance Minced, Chunks or Long Strip, yellow to light golden yellow color
Flavor and Odor Bland

Manufacturer Information: Processed in Norway using European Yellow Peas, in a GFSI certified and FDA registered facility. Third party tested in the United States.

Specifications	Technical Standard	Testing Method
ID Testing	Conforms to Standard	Organoleptics
Protein (dried basis)	≥ 65%	AOAC 950.48
Fat*	≤ 12%	AOAC 935.38
Dietary Fiber*	≤ 20%	AOAC 985.29
Moisture	≤ 10%	AOAC 925.09
Ash*	≤ 8%	AOAC 923.03
Total Carbohydrate*	≤ 22%	Calculation
Arsenic (ppm)	≤ 0.25	AOAC 2015.01
Cadmium (ppm)	≤ 0.2	AOAC 2015.01
Lead (ppm)	≤ 0.5	AOAC 2015.01
Mercury (ppm)	≤ 0.1	AOAC 2015.01
Gluten (ppm)	≤ 20	AOAC 2012.01
Soy (ppm)	≤ 5	ELISA
Microbiology	Technical Standard	Testing Method
TPC (cfu/g)	≤ 25,000	AOAC 2015.13
Yeast and Mold (cfu/g)	≤ 500	AOAC 2014.05
Coliform (cfu/g)	≤ 30	AOAC 991.14
E. coli (cfu/g)	< 10 cfu/g	PCR (BAM Chp 4)
Salmonella (/375g)	Negative	PCR (BAM Chp 5)
Staph aureus (cfu/g)	< 10 cfu/g	PCR (BAM Chp 12)

Packing and Storage: Poly-lined bags. Store in a clean, dry and odor-free environment with controlled humidity.
Net weight 10 kg, 5 kg or 4 kg bags. Shrink wrapped pallets include 40 bags totaling 400, 240 or 160 kg per pallet.

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

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