

PURIS™ Pea 2.0 / Non-GMO Pea Protein				
Product Name	PURIS™ Pea 2.0	Version 0.1		
Product Code	P 2.0			
Brand Name	PURIS™			
Confidential Document				

Description: Non-GMO 80% pea protein manufactured from yellow field peas in the USA without the use of any chemical solvents, designed for applications where de-flavored pea protein with high solubility, high functionality, and small particle size is required. Our proprietary process is designed to have a bland taste and is perfect for applications such as dry beverage blends, ready-to-drink products, meat alternatives, vegan spreads, and emulsified products.

Ingredients: Pea protein

Botanical Name: Pisum sativum L.

Sensory Characteristics:

Parameter	Comments
Appearance	Cream to Off-White Powder
Taste	Neutral Bland taste
Odor	Clean no Off-Odor

Physical Characteristics:

Parameter	Comments	Method
Through 200 mesh (75 microns)	70 % min	Particle size analyzer
Poured bulk density	0.35 g/ml Typical	Gravimetric
рН	6.5-7.5	10% Solution

Microbiological Characteristics:

Parameter	Values	Method
Aerobic plate Count	<50,000/g	BAM Ch. 3
Coliform	<10 cfu/g	BAM Ch. 4
E. Coli	<10 cfu/g	BAM Ch. 4
Yeast and Mold	<100 cfu/g	AOAC
Salmonella	Negative /375 g	AOAC/BAM

Status:	Current Review Date:	Previous Review Date:	Supersedes:	Approval:
Active	12/27/2021	-	-	Kushal Chandak, VP of R&D



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Nutritional Data (Typical values for 100g of commercial product):

Chemical Analysis	Values	Tolerance	Method
Moisture (g)	6.0	Max	AOAC 930.15
Protein (dry matter basis) (g)	80.0	Min	AOAC 992.23
Total Fat (g)	6.0	Average*	AOAC 996.06
- Saturated Fat (g)	1.0	Average*	AOAC 996.06
- Mono-unsaturated fat (g)	2.0	Average*	AOAC 996.06
 Poly-unsaturated fat (g) 	3.0	Average*	AOAC 996.06
- Cholesterol (g)	0.0	Average*	AOAC 996.06
- Trans Fatty Acids (g)	0.0	Average*	AOAC 996.06
Carbohydrates (g)	4.0	Average*	Calculated
- Sugars (g)	0.0	Average*	AOAC 982.14
- Added Sugars (g)	0.0	Average*	AOAC 982.14
- Dietary Fiber (g) ¹	4.0	Average*	AOAC 991.43(Mod.)
- Soluble Fiber (g)	0.0	Average*	AOAC 991.43(Mod.)
- Insoluble Fiber (g)	4.0	Average*	AOAC 991.43(Mod.)
Ash (g)	5.0	Average*	AOAC 942.05
- Sodium (mg)	750	Average*	AOAC 965.017/985.01
- Phosphorus (mg)	1,100	Average*	AOAC 965.017/985.01
- Potassium (mg)	200	Average*	AOAC 965.017/985.01
- Calcium (mg)	400	Average*	AOAC 965.017/985.01
- Iron (mg)	10	Average*	AOAC 965.017/985.01
Vitamin D (mg)	0.0	Average*	Huang et. Al Rapid Comm. Mass
			Spectrum 2014, 28
Calories (Kcal)	390	Average*	Atwater Factors

^{(*):} Typical average values are given for information, and should not be considered contractual 1. Based on PURIS current evaluation of new FDA Dietary Fiber definition

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Amino Acid Profile (Typical data per g/100g) *:

Essential Amino Acids	Values	Non-Essential Amino Acids	Values
Arginine	6.84 g	Alanine	3.44 g
Histidine	1.99 g	Aspartic Acid	9.42 g
Isoleucine	4.05 g	Cysteine	0.85 g
Leucine	6.80 g	Glutamic Acid	13.32 g
Lysine	6.11 g	Glycine	3.28 g
Methionine	0.85 g	Serine	3.88 g
Phenylalanine	3.86 g	Tyrosine	3.86 g
Threonine	3.05 g	Proline	3.55 g
Valine	4.28 g		
Tryptophan	0.79 g		

^(*) Typical average values are given for information, and should not be considered as contractual

Label Declaration: Pea Protein.

Lot Coding: Example Lot Number: 141003TL2; 14= Year, 10= Month, 03= Date, TL=Site, 2= Packaging Line

Non-GMO Declaration: PURIS™ Pea 2.0 is Non-GMO.

<u>Packaging</u>: Packaged in 20kg multiwall paper bags.

<u>Storage Conditions</u>: Product should be stored in a cool, dry location, and in the original sealed package away from odorous material.

Shelf Life: The shelf is a minimum of 24 months.

Certification: Kosher

Standard COA: Moisture, Protein, pH, Aerobic Plate Count, Coliforms, E. Coli, Yeast & Mold, Salmonella, Soy & Gluten Allergen.

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