



Finished Product Specification

Organic PURIS® Textured Pea Protein™ 80% (TPP™)

Product Name	Organic PURIS® Textured Pea Protein 80%	Version	0.5
Product Code	OTPP80		
Brand Name	Puris™		

Description

Organic PURIS® Textured Pea Protein 80% (OTPP80) is specifically designed for protein fortification. OTPP80 helps to retain moisture while providing excellent bite due to its fibrous structure. Once hydrated OTPP80 mimics the texture and chewing properties of meat making it a great replacement in a variety of food products.

Ingredients: Organic Pea Protein

Sensory Characteristics:

Parameter	Specification
Appearance	Crumble or nugget, light tan
Taste	Typical pea flavor
Aroma	Clean, no off-odor

Chemical/Physical Characteristics:

Parameter	Specification	Method
Moisture	8% maximum	AOAC (Loss on Drying)
Protein (dry basis)	78% minimum	AOAC (Dumas)
Bulk Density	160-250 g/L (10-16 lbs/ft³)	Gravimetric
Hydration Ratio* (g water/g TPP)	2.5-3.5	Internal Method
Hydration Time*	4-10 min	Internal Method
Particle Size over USS 1/4" mesh (6.4 mm)	6% maximum	Internal Method
Particle Size over USS #6 mesh (3.4 mm)	50% minimum	Internal Method
Particle Size under USS #18 mesh (1.0 mm)	10% maximum	Internal Method

*using chilled water

Microbiological Characteristics:

Parameter	Specification	Method
Aerobic Plate Count	<50,000 cfu/g	AOAC/BAM
Yeast	<100 cfu/g	AOAC
Mold	<100 cfu/g	AOAC
Coliform	<10 cfu/g	AOAC/BAM
E. coli	<10 cfu/g	AOAC/BAM
Salmonella	Negative/375 g	AOAC/BAM
Listeria monocytogenes	Negative/25 g	AOAC

Certifications Kosher, Organic

Lot Coding Date & Place of Manufacture. Example: 230511CI7 where 23= Year, 05= Month, 11= Date, CI=Site, 7= Packaging Line

Label Declaration Organic Pea Protein

Packaging Typically packaged in 450 lb. polylined, triple wall corrugated bulk bins

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

Shelf Life The shelf life under recommended storage conditions is 24 months. Product beyond the shelf life should be evaluated periodically for fitness of use.

Standard COA Reporting Parameters	Aerobic Plate Count, Coliform, E. Coli, Yeast, Mold, Salmonella, Listeria monocytogenes, Moisture, Protein (dry basis), Density, Hydration Ratio, Particle Size
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Typical Nutritional Profile (per 100g of product):**

Nutrient	Typical Value/100g	Reference Method
Moisture (g)	4.0	AOAC 930.15/ AOAC 925.09
Protein (as-is) (g)	77.7	AOAC 992.23
Total Fat (g)	10.6	AOAC 996.06
Monounsaturated Fat (g)	3.2	AOAC 996.06
Polyunsaturated fat (g)	5.3	AOAC 996.06
Saturated Fat (g)	2.1	AOAC 996.06
Trans Fat (g)	0	AOAC 996.06
Cholesterol (g)	0	AOAC 994.10
Carbohydrates (g)	2.0	Calculated
Sugars (g)	0	AOAC 982.14
Added Sugars (g)	0	Calculated
Total Dietary Fiber (g)	2.0	AOAC 991.43
Soluble Fiber (g)	0.0	AOAC 991.43
Insoluble Fiber (g)	2.0	AOAC 991.43
Ash (g)	5.7	AOAC 942.05
Sodium (mg)	750	ICP-MS
Phosphorus (mg)	1300	ICP-MS
Potassium (mg)	250	ICP-MS
Calcium (mg)	600	ICP-MS
Iron (mg)	16	ICP-MS
Vitamin D (IU)	0	LC-MS/MS
Calories (kcal)	414	Atwater Factors

***Typical values shown are based on average historical data and provided for informational purposes. These should not be considered contractual.*

Allergen Information:

Allergen/Sensitizer	In Product?	On Shared	
		Equipment?	In Same Facility?
Egg or Egg Product	NO	NO	NO
Fish	NO	NO	NO
Milk & Milk by-product	NO	NO	NO
Wheat or Wheat Products	NO	YES	YES
Cereal grains containing gluten	NO	YES	YES
Peanuts or peanut products	NO	NO	NO
Tree Nuts	NO	NO	NO
Sesame Seeds	NO	YES	YES
Shellfish, including Crustaceans and Mollusks	NO	NO	NO
Soybean Oil (excluding refined soy oil)	NO	NO	NO
Soybean (not including oil)	NO	YES	YES
Sulphites (enter max ppm)	NO	YES	YES
Celery	NO	NO	NO
Mustard	NO	NO	NO
Lupin	NO	NO	NO
Gluten ¹	NO	YES	YES
Yellow 5 (tartrazine)	NO	YES	YES
Monosodium Glutamate (MSG)	NO	NO	NO

¹ Levels no greater than 20 ppm