



VITESSENCE™
Pulse
proteins

Factsheet

Meet the demand for protein-enriched, delicious foods with pulse proteins

Create exciting new food products that are highly nutritious, protein-enriched and certified gluten-free with our innovative range of pulse protein concentrates. Sustainably-sourced VITESSENCE™ Pulse proteins can boost the nutritional profile of your formulations and help you achieve claims such as 'high protein' or 'source of protein'.

Powerful protein ingredients for nutritious, delicious foods

With consumer interest in protein-rich foods continuing to rise in Europe and more mainstream products with 'high protein' claims appearing on supermarket shelves than ever before, protein is now in great demand. It has made the transition from a 'must-have' for health-conscious consumers to the mass market.

For consumers looking for meat alternatives, nutritious plant protein can be a healthy option which they are eager to explore. However, for manufacturers, finding the right source of protein to allow them to add that all-important 'high in protein' label to food packaging can be a challenge. Meat or dairy may not always be the right choice and both cost and sustainability are also important considerations.

Create protein-enriched, gluten-free, clean label foods

This is where Ingredion's range of VITESSENCE™ Pulse proteins can play a key role. Derived from pea, lentil and faba beans, VITESSENCE™ Pulse protein concentrates allow you to create products which can be labelled 'source of protein' or 'high in protein' while creating exciting new products for other growing markets, such as 'clean label' and 'gluten-free'.

Not only are they clean label and free from gluten, but they are also sustainably sourced and a cost-effective solution to improve the nutritional profile of your product.

Boost protein in your food and beverages with minimal impact on taste

Now you can formulate across a broader range of applications more easily - without having to compromise flavour or sacrifice taste. Our 'clean taste' pulse-based proteins impart a neutral flavour and are ideal for applications that require a delicate balance of flavours.

Clean taste pulse proteins help manufacturers meet nutritional and clean label trends in high-moisture applications, such as dairy, beverages, nutritional mixes and smoothies, while boosting protein levels or allowing the use of vegetable-based proteins instead of animal-based proteins. Similar benefits can also be achieved in low-moisture applications, such as baked goods, snacks, pastas, batters and breadings.

To find out more about how our VITESSENCE™ Pulse protein concentrate range can help you create clean label, protein-enriched food products, contact Ingredion today.

Our in-house chefs and food technologists would be delighted to help you explore the benefits of pulse proteins and create consumer-winning recipes.

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OUR PRODUCTS

VITESSENCE™ Pulse 1550

A yellow pea protein concentrate, which consists of 55% protein

VITESSENCE™ Pulse 2550

A yellow lentil protein concentrate, which incorporates 55% protein

VITESSENCE™ Pulse 3600

A faba bean protein concentrate, which consists of 60% protein

CLEAN TASTE RANGE

VITESSENCE™ Pulse CT 1552

A pea protein, which consists of 55% protein - can be used across a wide range of applications without altering taste

VITESSENCE™ Pulse CT 3602

A faba bean protein, which consists of 60% protein - can be used across a wide range of applications, without altering taste



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