

BarHarvest™ 900

BarHarvest™ 900 is a functional, clean tasting pea protein extracted from yellow peas for use in bars, cereals, baked goods, and plant-based foods.

Halal Kosher SQF SEDEX

PRODUCT CHARACTERISTICS

- Excellent functionality in high protein bars and snacks

PRODUCT APPLICATIONS

- Nutrition bars
- Baked goods
- Confectionery
- Plant-based foods

PACKAGING

- Multi-wall, Kraft paper sacks, having inner food grade polyethylene liner
- Net weight 20 kg (44.092 lb)

STORAGE AND HANDLING

Store in a cool, dry, clean environment below 26°C (80°F) and at relative humidity below 65%

Keep away from strong odors and other contaminants

Use stocks in rotation for up to two years

SUGGESTED LABELING

Pea Protein

Allergen information: contains no known allergens

BarHarvest™ 900
Technical Overview – 11/2021

For further information please contact
Glanbia Nutritionals:
Tel: 844 303 7304
www.glanbianutritionals.com

Information in this bulletin is believed to be accurate and is offered in good faith for the benefit of the customer. However, we cannot assume any guarantee against patent infringement, liabilities or risks involved from the use of these products, formulas and information. The information and / or opinions contained in this document may be changed at any time without notice.

NUTRITIONAL INFORMATION / 100G

Calories	372 kcal
Calories from Fat	54.54 kcal
Total Fat	6.06 g
Saturated Fat	1.16 g
Polyunsaturated Fat	1.65 g
Monounsaturated Fat	2.95 g
Trans Fatty Acid	0.04g
Cholesterol	0 mg
Total Carbohydrate	4.94 g
Dietary Fiber	2.80 g
Sugars	0 g
Added Sugars	0 g
Protein, as is	73.80 g
Vitamin C	0.2 mg
Vitamin D	0.02 mcg
Calcium	15 mg
Sodium	1,132 mg
Potassium	660 mg
Magnesium	45 mg
Iron	14 mg
Phosphorus	15 mg

TYPICAL ANALYSIS AND LIMITS

CHEMICAL ANALYSIS	LIMITS
PROTEIN*, AS IS	> 73.0%
PROTEIN IN DRY MATTER	> 79.2%
ASH	≥ 8.0%
FAT	< 8.6%

* Nitrogen Factor = 6.25

MICROBIOLOGICAL ANALYSIS	LIMITS
SPC	≤ 30,000 cfu/g
COLIFORM	< 10 cfu/g
YEAST & MOULD	< 50 cfu/g
COAG POS STAPH	< 10 cfu/g
LISTERIA	Negative/50 g
SALMONELLA	Negative/375 g

TYPICAL PHYSICAL PROPERTIES

Color	Tan
Flavor	Clean, bland
pH (10% at 20°C)	5.5 - 7.5
Odor	Neutral

TYPICAL AMINO ACID PROFILE

AMINO ACID	G / 100G POWDER	AMINO ACID	G / 100G POWDER
Aspartic Acid	8.98	Tyrosine	2.91
Threonine	2.74	Phenylalanine	4.15
Serine	3.90	Histidine	1.81
Glutamic Acid	13.0	Lysine	5.51
Glycine	3.07	Arginine	6.46
Alanine	3.01	Proline	3.27
Valine	3.95	Cystine	0.782
Isoleucine	3.46	Methionine	0.698
Leucine	6.20	Tryptophan	0.691

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