

Defatted Quinoa Protein

Cat. No. EXTZ-695

Lot. No. (See product label)

Introduction

Description

Defatted quinoa protein is a premium plant protein produced by extracting and purifying quinoa after fat removal. It retains the grain's native nutritional strengths while achieving a higher protein concentration, delivering an optimal balance of nutrition, safety, and versatility. Thanks to the defatting step, it disperses instantly in water without clumping and remains stable across wide temperature and pH ranges—whether in acidic beverages or high-temperature baking. Neutral in taste and texture, it blends effortlessly into milk, soy drinks, protein powders, meal-replacement porridges, baked goods and more, enriching products without altering their original sensory profile.

Product Information

Form

Powder