

## Pea protein powder

Cat. No. EXTC-214

Lot. No. (See product label)

## Introduction

**Description** Pea Protein is made from the high-quality non-GMO peas. The working procedures

include separating, homogenizing, sterilizing and spray drying. It's yellow and fragrant with strong pea taste and has over 80% protein and 18 amino acids & vitamins without cholesterol. It has good gelatinization and water-solubility

including dispersibility, stability and dissolution

Applications In vegetable protein beverages (peanut milk, wheat milk and walnut milk, etc.). In

health food & beverages and sausages. It can be used to increase protein content and stabilize quality in the milk powder processing (infant & student formula milk

powder and milk powder for the middle-aged and senior) field.

## **Product Information**

**Function** Pea protein is appropriate for use in a broad range of foods and beverages where

protein supplementation is required. Pea protein is free of gluten, lactose,

cholesteroland anti-nutritional factors. Pea protein is ideal for those who are looking

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for vegetarian protein and may not want dairy derived protein

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