Creative Enzymes®

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 for vegetarian protein and may not want dairy derived protein