

Peanut Protein

Cat. No. EXTC-215

Lot. No. (See product label)

Introduction

Description Peanut protein is selected domestic and export quality level of peanuts as raw materials, the use of low temperature preparation of peanut protein and fragrant peanut oil industrialized production technology refined and a no protein thermal denaturation, a higher nutritional value of plant protein. The intact peanut nutrients, soluble protein and NSI value high, good water solubility, white, light flavor, with faint scent peanut specific and nutritional value can and animal protein comparable, rich in the human body essential amino acids, vitamins, trace elements and minerals, effective utilization rate of 98%, and easy to for human digestion and absorption and contain anti nutritional factors in soybean less than, low sugar, low fat, does not contain cholesterol, high nutrition of natural nutrition.

Applications Peanut Protein can used for pet product which can prevent cardiovascular disease etc. Peanut Protein can be added in dairy product,such as milk,as peanut milk. Peanut Protein in candy,can replace dried shim milk,good emulsification in defatted soybean meal,such as after add in chocolate,can reduce the adhesion processing equipment,enhance the shape and physical properties of the senses. Peanut Protein can used for producing nonstaple foods,condiments,beef jerky,meat,cake etc.

Product Information

Appearance Creamy yellow or yellow fine powder

Purity >80% Protein