



Product Name

Pea protein isolate

Specifications

Appearance	Yellowish powder, no impurity could be seen by naked eyes
Odor	Natural flavor and taste of the product
Moisture	≤10
Protein (dry base)	≥80
Ash	≤8
As	≤0.5
Pb	≤1.0
Total colonies	≤30000

Details

- ★ High-lysine, low-fat
- ★ Non-allergen, non-GMO
- ★ Economical alternative to soy
- ★ Soluble, excellent water binding capacity
- ★ Enhance structure, nutrition
- ★ No anti-nutritional factors
- ★ Absent in gluten, cholesterol
- ★ Used in nutritional foods and healthy products
- ★ Used in vegetable protein drinks (peanut milk, wheat milk and walnut milk, etc)
- ★ Used to increase protein content and stabilize quality in milk powder
- ★ Used in meat and fish food
- ★ Used in non-dairy ice cream
- ★ Used in bakery, pasta, noodle
- ★ Used in nutrition bars, snacks

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